

McCall's

BOOK OF

Merry Eating



FOR THE HOLIDAY SEASON: BREADS • CAKES • PIES •
DESSERTS • COOKIES • CANDIES AND CONFECTIONS
• BEVERAGES • HOLIDAY MENUS • GIFT IDEAS



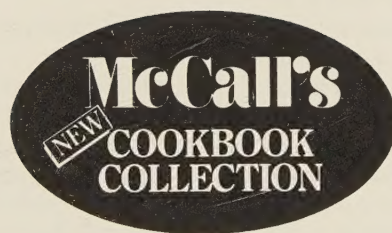
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BOOK OF

Merry Eating



BY THE FOOD EDITORS OF McCALL'S

Designed by Margot L. Wolf

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At this merry time of year a bit of extra effort on the part of the cook-of-the-house can make the season even merrier. The recipes, menus, and gift ideas in this book do take extra effort, and they do require some planning ahead. For instance, take our fruitcakes—to be mellow in time for the holidays most of them should be baked shortly after Thanksgiving. Many of our cookies can and should be made ahead and carefully stored for the great event. And, in the gift department, if you plan to make presents of pickles or preserves (done up in fancy containers) there's no time like now! The rewards for the cook are immeasurable, and the impression you'll make on family and friends will last long after the holidays are over.

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Breads

Bread baking at holiday time is one very good way to express your love and appreciation to your family and friends – especially if you're not a year-round bread baker. These delightful breads are largely borrowed from European custom and tradition, but they can become custom and tradition in your own home. Try them and see if your family won't clamor for them year after year.



CARDAMOM CHRISTMAS BRAID (Pictured on pages 4-5)

2 ¹ / ₄ cups sifted all-purpose flour	1/4 cup butter or margarine, melted
1/2 teaspoon salt	
1 teaspoon ground cardamom	Frosting
1 pkg active dry yeast	1 cup sifted confectioners' sugar
2/3 cup warm milk (105 to 115F)	2 tablespoons milk
2 tablespoons granulated sugar	1/4 teaspoon vanilla extract
1 egg, well beaten	1/4 cup blanched almonds

1. Sift flour, salt, and cardamom; set aside.
2. Sprinkle yeast over milk in large saucepan; stir until dissolved.
3. Stir in granulated sugar, egg, and flour mixture; mix well. Then add 2 tablespoons butter; mix thoroughly.
4. Turn dough onto lightly floured surface; knead about 8 minutes, or until smooth.
5. Turn into lightly greased bowl. Cover with damp towel; let rise in warm place (about 85F), free from drafts, until double in bulk – about 1 hour.
6. Punch down dough; cut into 3 equal parts. With hands, roll each part into a 24-inch-long rope.
7. On lightly greased cookie sheet, braid the 3 ropes. Join ends, to form a circle. Brush with rest of butter. Cover with damp towel; let rise until the braid is double in bulk – about 45 minutes.
8. Meanwhile, preheat oven to 425F.
9. Bake braid about 12 minutes, or until nicely browned. Cool on wire rack.
10. **Make Frosting.** Combine confectioners' sugar, milk, and vanilla in small bowl, stirring until

smooth. Drizzle frosting over braid; let dry 10 minutes. Then decorate with almonds.

MAKES 1 BRAID 12 INCHES IN DIAMETER

CHRISTMAS STOLLEN

1 cup milk	1/2 cup seedless raisins
1/2 cup granulated sugar	1/2 cup diced mixed candied fruit
1 teaspoon salt	1/4 cup slivered almonds
1/2 cup shortening	
2 pkg active dry yeast	Frosting
1/4 cup warm water (105 to 115F)	1 cup unsifted confectioners' sugar
4 1/2 cups sifted all-purpose flour	2 tablespoons milk
1/2 teaspoon ground nutmeg	
1 teaspoon ground cinnamon	8 to 10 candied cherries Angelica

1. In large saucepan, heat milk until bubbles form around edge of pan. Remove from heat. Stir in granulated sugar, salt, and shortening; let cool until lukewarm.
 2. Sprinkle yeast over warm water in large bowl; stir until dissolved. Then stir in milk mixture. Add 2 cups flour; beat until thoroughly combined and smooth.
 3. Cover bowl with damp towel; let dough rise in warm place (85F), free from drafts, until double in bulk – about 30 minutes.
 4. Sift remaining flour with nutmeg and cinnamon.
 5. Stir raisins, fruit, and almonds into dough. Then stir in flour-spice mixture until well mixed.
 6. Turn dough onto lightly floured surface. Knead 10 minutes, or until smooth. Place in greased bowl; cover with damp towel; let rise in warm place until double in bulk – about 1 hour.
 7. Punch down. Turn out onto lightly floured surface. Knead 5 minutes. Divide into 2 balls. Place on greased cookie sheets. Cover with damp towel; let rise in warm place until double in bulk – about 1 hour.
 8. Meanwhile, preheat oven to 400F.
 9. Bake Stollen 10 minutes. Reduce heat to 350F; bake 40 minutes more. Cool on wire rack.
 10. **Make Frosting.** Combine sugar and milk in small bowl until smooth. Frost top of Stollen. Decorate with cherries and bits of angelica.
- MAKES 2





Cardamom Christmas Braid, recipe on page 3
White Fruitcake, recipe on page 16
Pecan Balls, recipe on page 35
Pfeffernuesse, recipe on page 35
Nesselrode Cream Puffs, recipe on page 26
Christmas Stars, recipe on page 33



CHRISTMAS WREATH

1/3 cup milk	1/4 cup soft butter or margarine
2 tablespoons granulated sugar	3/4 cup prepared mincemeat, well drained
1/2 teaspoon salt	
2 tablespoons shortening	
1 pkg active dry yeast	Frosting
1/4 cup warm water (105 to 115F)	1 cup sifted confectioners' sugar
1 egg, slightly beaten	2 tablespoons milk
1/4 teaspoon lemon extract	1/4 teaspoon vanilla extract
1/4 teaspoon vanilla extract	8 candied cherries, sliced
2 1/4 cups sifted all-purpose flour	Angelica

1. Heat milk until bubbles form around edge of pan. Add granulated sugar, salt, and shortening; stir until sugar is dissolved and shortening is melted. Let cool to lukewarm.
2. Meanwhile, sprinkle yeast over warm water in large bowl; stir until dissolved.
3. Add lukewarm milk mixture, egg, extracts, and half of flour; beat with wooden spoon, until smooth. Gradually beat in rest of flour.
4. Turn dough onto lightly floured surface; knead about 10 minutes, or until smooth and elastic.
5. Then turn into lightly greased bowl; brush top with 1 tablespoon butter. Cover with damp towel; let rise in warm place (about 85F), free from drafts, until double in bulk – about 1 hour.
6. Punch down dough. Turn onto lightly floured surface; roll into 14-by-12-inch rectangle. Spread with 2 tablespoons butter, then with mincemeat.
7. From short side of rectangle, cut dough into three lengths, each 4 inches wide. Then, from long side, roll each, jelly-roll fashion; pinch edge to roll, to make a long seam.
8. Braid the three lengths on lightly greased cookie sheet. Join ends, to form a circle. Brush with rest of butter. Cover with damp towel; let rise until double in bulk – about 45 minutes.
9. Meanwhile, preheat oven to 425F.
10. Bake wreath 12 to 15 minutes, or until nicely browned. Cool on wire rack.

11. **Make Frosting.** Combine confectioners' sugar, milk, and vanilla in small bowl, stirring until smooth. Drizzle over wreath; let dry 10 minutes. Arrange sliced cherries on frosting, to make a large bow. Dot with bits of angelica, for leaves.
- MAKES 1 LARGE WREATH

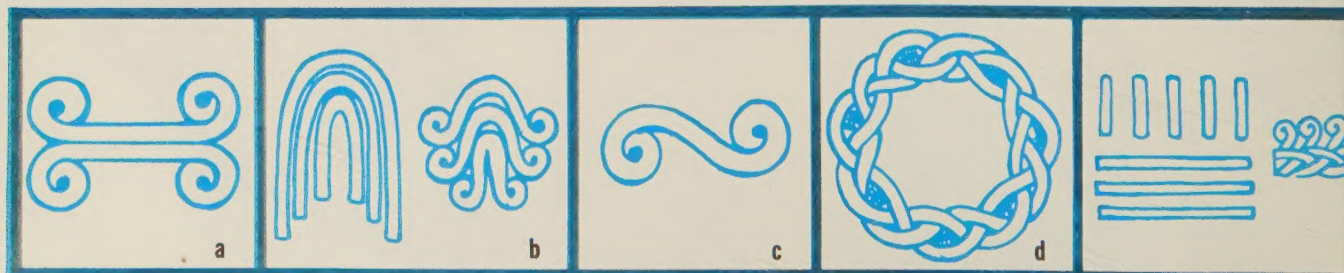


SWEDISH CHRISTMAS BUNS

(Pictured on page 9)

1 cup milk	3/4 cup warm water (105 to 115F)
1/4 to 1/2 teaspoon crumbled saffron threads, or 1/2 teaspoon powdered saffron	2 pkg active dry yeast
3/4 cup sugar	6 1/2 cups sifted all-purpose flour
1 teaspoon salt	2 eggs
1/2 cup soft butter or margarine	1/2 cup dark raisins
	1/2 cup ground blanched almonds

1. In small saucepan, heat milk until bubbles form around edge of pan; remove from heat.
2. Add saffron, sugar, salt, and butter, stirring until butter is melted. Let cool to lukewarm.
3. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl; stir to dissolve. Add milk mixture.
4. Add 3 1/2 cups flour; beat with wooden spoon, until smooth – about 2 minutes.
5. Beat in eggs, raisins, and almonds. Gradually add remaining flour, mixing in last of it with hand until dough leaves side of bowl. (This is soft dough.)
6. Turn out dough onto lightly floured pastry cloth. Cover with bowl, let rest 10 minutes.
7. Turn dough, to coat with flour, knead until it is smooth – about 5 minutes.
8. Place in lightly greased large bowl; turn to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 1 to 1 1/2 hours. Punch down. Turn out onto lightly floured pastry cloth.
9. Divide and shape as directed below, using one third of dough each time.
10. Bake as directed.



WAGON WHEELS

1. On lightly floured pastry cloth, with hands, shape one third of dough into a 12-inch roll. Cut into 10 pieces. Cut each in half. With palms, roll each into pencil-thin strip, 10 inches long.
2. On greased large cookie sheet, place 2 strips, side by side; pinch together in center; coil ends as in diagram a. Press a raisin in center of each coil.
3. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 40 to 50 minutes.
4. Meanwhile, preheat oven to 400F.
5. Brush wheels with egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.

MAKES 10

JOSEPH'S BEARD

1. On lightly floured pastry cloth, with hands, shape one third of dough into a 12-inch roll. Cut into 10 pieces; cut each into thirds.
2. Use 3 pieces to make each beard. With palms, roll one into 10-inch pencil-thin strip, one into 8-inch strip, one into 6-inch strip.
3. On greased large cookie sheet, bend 10-inch strip into U shape; place 8-inch strip inside 10-inch strip, 6-inch strip inside 8-inch strip; coil all ends as in diagram b. Press a raisin in center of each coil.
4. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 40 to 50 minutes.
5. Meanwhile, preheat oven to 400F.
6. Brush beards with egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.

MAKES 10

TWISTS

1. On lightly floured pastry cloth, with hands, shape one third of dough into a 12-inch roll. Cut into 12 pieces. With palms, roll each into a pencil-thin strip, 8 inches long.
2. Place on greased large cookie sheet. Shape each

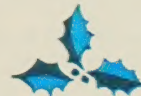
into an S; coil ends as in diagram c. Press a raisin in center of each coil.

3. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 40 to 50 minutes.

4. Meanwhile, preheat oven to 400F.

5. Brush twists with egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.

MAKES 12

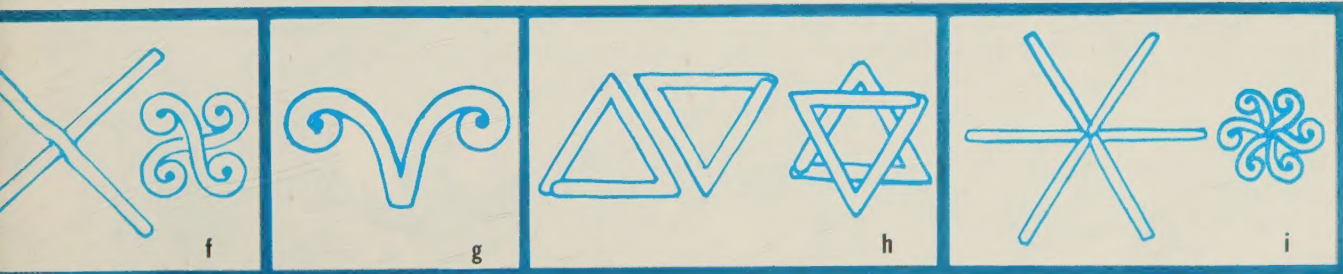


CANDLE BRAID

1. On lightly floured pastry cloth, divide one third of dough into 3 parts. With hands, shape each into a 20-inch roll.
2. Place on lightly greased cookie sheet. Braid loosely. Shape braid into a circle; pinch ends together, to seal.
3. To make holes for candles, insert 7 balls of foil, 1 inch in diameter, between strands of braid, spacing evenly as in diagram d.
4. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 60 minutes.
5. Meanwhile, preheat oven to 375F.
6. Bake braid 10 minutes. Remove from oven; take out balls. Brush braid with egg white mixed with 1 tablespoon water; sprinkle with 1 tablespoon sugar and 2 tablespoons ground almonds.
7. Continue baking 20 to 25 minutes, or until golden-brown. Cool on wire rack. Before serving, stand 7-inch red or white candles in holes. Light before taking to the table.

MAKES 1 BRAIDED RING

Note: Instead of being brushed with egg-white mixture, the Candle Braid may be baked 30 to 35 minutes, cooled slightly, and frosted with this icing: Mix 2 cups sifted confectioners' sugar with 2 tablespoons milk. Decorate with candied cherries and citron or angelica.



CROWN OF THE VIRGIN

1. On lightly floured pastry cloth, with hands, shape one third of dough into 12-inch roll. Cut into 8 pieces; cut each in half.
 2. With palms, roll 8 pieces into pencil-thin strips, 15 inches long. Cut each into thirds.
 3. Make 8 braids; pinch ends to seal. Place on greased large cookie sheet. Roll remaining 8 pieces into pencil-thin strips, 10 inches long.
 4. Cut each into fifths. Tuck ends of 5 strips under each braid; coil other ends as in diagram e. Place a raisin in center of each coil.
 5. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 40 to 50 minutes.
 6. Meanwhile, preheat oven to 400F.
 7. Brush crowns with egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.
- MAKES 8

LUCIA BUNS

1. On lightly floured pastry cloth, roll one third of dough into a 10-inch square. Cut in half, to make two 10-by-5-inch rectangles cut each rectangle crosswise into 12 strips.
 2. With palm, roll each into a pencil-thin strip, 6 inches long. On lightly greased large cookie sheet, cross 2 strips to make an X; curl each end into a small coil as in diagram f. Press a raisin in center of each coil.
 3. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 40 to 50 minutes.
 4. Meanwhile, preheat oven to 400F.
 5. Brush buns with 1 egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.
- MAKES 12

GOAT

1. On lightly floured pastry cloth, roll one third of dough into an 8-inch square. Cut in half to make two 8-by-4-inch rectangles; cut each rectangle into 6 strips.
2. With palms, roll each into a pencil-thin strip, 11 inches long. Place on lightly greased large cookie sheet. Bend each strip in center; coil ends to make

horns as in diagram g. Press a raisin in center of each coil.

3. Cover with towel; then let rise in warm place (85F), free from drafts, until double in bulk – 40 to 50 minutes.

4. Meanwhile, preheat oven to 400F.

5. Brush buns with 1 egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.

MAKES 12

STAR OF BETHLEHEM

1. On lightly floured pastry cloth, shape one third of dough, with hands, into a 12-inch roll. Cut into 24 pieces.
 2. With palms, roll each into a pencil-thin strip, 10 inches long. Form each into triangle; pinch ends together.
 3. Place 12 triangles on greased large cookie sheet. Top with rest of triangles, to make 6-pointed stars as in diagram h.
 4. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 40 to 50 minutes.
 5. Meanwhile, preheat oven to 400F.
 6. Brush stars with 1 egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.
- MAKES 12

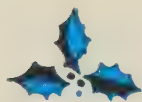
WHEEL OF CART

1. On lightly floured pastry cloth, shape one third of dough, with hands, into a 10-inch roll. Cut into 10 pieces; cut each piece into 6 parts.
 2. With palm, roll each into a pencil-thin strip, 4 inches long. Use 6 strips for each wheel.
 3. On lightly greased large cookie sheet, arrange 6 strips like spokes of a wheel. Press down center, to seal; coil ends as in diagram i. Press a raisin in center of each coil.
 4. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 40 to 50 minutes.
 5. Meanwhile, preheat oven to 400F.
 6. Brush wheels with 1 egg yolk mixed with 1 tablespoon water; bake 12 to 15 minutes, or until golden-brown. Cool on wire rack.
- MAKES 10





Swedish Christmas Buns



BABKA

(Pictured on pages 40-41)

1 cup warm water (105 to 115F)	1 tablespoon grated lemon peel
2 pkg active dry yeast	1/2 cup finely chopped walnuts
1/2 cup granulated sugar	1 tablespoon butter or margarine, melted
1 teaspoon salt	
6 egg yolks	
4 1/2 cups sifted all-purpose flour	
1/2 cup soft butter or margarine	
1 cup golden or dark seedless raisins	
1/2 cup finely chopped candied lemon or orange peel	

Glaze

2 cups sifted confectioners' sugar
1 tablespoon golden rum
2 1/2 tablespoons light cream

Colored sugar crystals

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved.
2. Add granulated sugar, salt, egg yolks, and 2 cups flour; beat with portable electric mixer, at high speed, until smooth – about 4 minutes.
3. Add 1/2 cup butter; beat until blended.
4. Gradually add remaining flour. Mix in last of it with hand until dough leaves side of bowl.
5. Turn out dough onto lightly floured surface. Cover with bowl; let stand 10 minutes. Knead dough until it is smooth and no longer sticky – about 10 minutes.
6. Place in lightly greased large bowl; turn dough to bring greased side up. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 1/2 hours.
7. Punch down dough. Add raisins, peels, and walnuts; mix in well with hand.
8. Turn out dough onto lightly floured pastry cloth. Shape into a round, smooth ball; with finger, poke 1-inch hole in center of dough. Place in lightly greased 9-by-4-inch tube pan.
9. Brush top with the melted butter. Cover with towel; let rise in warm place (85F), free from drafts, until Babka has more than doubled in bulk and is rounded over top of pan – about 1 1/2 hours.
10. Meanwhile, preheat oven to 350F.
11. Bake 40 to 45 minutes, or until golden.
12. Let stand, in pan, on wire rack 5 minutes. Remove from pan; cool partially on wire rack.
13. **Make Glaze.** Combine confectioners' sugar, rum, and cream in small bowl, mixing until smooth. Pour over warm Babka, letting it run down side. Sprinkle with colored sugar.

MAKES 1 LOAF

BISHOP'S BREAD

Batter	1 cup milk
2 3/4 cups sifted all-purpose flour	
3 teaspoons baking powder	
1 teaspoon salt	
1/2 cup butter or margarine, softened	
1 cup light-brown sugar, firmly packed	
2 eggs	
	Streusel Topping
	1/2 cup granulated sugar
	1/2 cup sifted all-purpose flour
	1/4 cup butter or margarine
	1 tablespoon ground cinnamon
	2 eggs

1. Preheat oven to 375F. Lightly grease a 13-by-9-by-2-inch baking pan.
2. **Make Batter.** Sift flour with baking powder and salt. In large bowl of electric mixer, at medium speed, beat butter with brown sugar and eggs, beating until mixture is very light and fluffy.
3. At low speed, blend in milk, then the flour mixture, beating just to combine.
4. Turn batter into prepared pan, spreading evenly.
5. **Make Streusel Topping.** In small bowl, combine ingredients; mix until crumbly. Sprinkle over batter.
6. Bake 25 minutes – until a cake tester inserted in the center comes out clean.
7. Let cool slightly in pan on wire rack. Serve warm.

MAKES 16 SERVINGS

DRESDEN FRUIT BREAD

(Pictured on pages 40-41)

3/4 cup milk	3/4 cup seedless raisins
1/2 cup butter or margarine	1/4 cup chopped candied orange peel
1/2 cup sugar	1/4 cup coarsely chopped blanched almonds
3/4 teaspoon salt	
2 pkg active dry yeast	
1/4 cup warm water (105 to 115F)	1 tablespoon butter or margarine, melted
2 eggs, well beaten	2 tablespoons sugar
4 1/2 cups sifted all-purpose flour	

1. Make bread: In large saucepan, heat milk until bubbles form around edge of pan. Remove from heat. Stir in butter, sugar, and salt; let cool to lukewarm.
2. Sprinkle yeast over warm water in large bowl; stir to dissolve. Add milk mixture, eggs, and 2 cups flour. Beat, with wooden spoon, until smooth and well combined – about 2 minutes.
3. Stir in raisins, orange peel, almonds, and rest of flour. Stir until well combined.
4. Turn dough onto lightly floured surface; roll dough over to coat with flour. Knead until smooth – about 5 minutes.
5. Place in lightly greased large bowl; turn dough

over to bring up greased side. Cover with damp towel; let rise in warm place (85F), free from drafts, until double in bulk – 1½ to 2 hours.

6. Punch down dough; turn out onto lightly floured surface. Divide dough in half. Shape each half into a ball.

7. Place on greased cookie sheets. Cover with damp towels; let rise in warm place, free from drafts, until double in bulk – about 1 hour.

8. Meanwhile, preheat oven to 350F. Bake loaves 30 minutes, or until nicely browned.

9. Brush tops with melted butter; sprinkle with sugar. Cool on wire rack.

MAKES 2 LOAVES

HOLIDAY FRUIT BREAD

2½ cups sifted all-purpose flour	1 cup diced mixed candied fruit
1½ teaspoons baking powder	½ cup dark seedless raisins
½ teaspoon baking soda	½ cup chopped walnuts
¼ teaspoon salt	½ cup butter or margarine
1 teaspoon ground cinnamon	¾ cup light-brown sugar, firmly packed
½ teaspoon ground ginger	1 egg
½ teaspoon ground nutmeg	1 cup light beer or ale

1. Preheat oven to 350F. Lightly grease a 9-by-5-by-3-inch loaf pan.

2. Sift flour with baking powder, baking soda, salt, and spices.

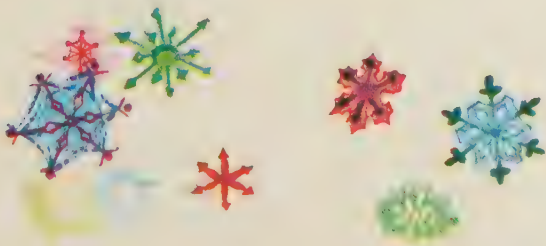
3. Add one fourth of flour mixture to fruit, raisins, and walnuts in medium bowl. Toss to mix well; set aside.

4. In large bowl of electric mixer, at medium speed, cream butter and sugar until light and fluffy – about 2 minutes. Then beat in egg.

5. With mixer at low speed, beat in remaining three fourths flour mixture (in fourths) alternately with beer (in thirds). Stir in fruit-nut mixture.

6. Turn into prepared pan; bake 65 minutes, or until cake tester inserted in center comes out clean. Cool in pan, on wire rack, 20 minutes. Remove from pan; cool thoroughly. Serve in very thin slices.

MAKES 1 LOAF



Cakes



Of course fruitcake is the traditional holiday cake (and it's not a minute too soon to be baking yours), but there are other cakes as festive and tasty that can be made at the last minute. (See the end of this section.)

Fruitcakes improve with storage. Because they keep well, it is proportionately less trouble to make a large amount than a small one, especially if you intend them as gifts. Don't forget today's time-savers: Packaged shelled nuts that come whole, chopped, or slivered.

CHRISTMAS FRUITCAKE (Pictured on page 12)

1 jar (8 oz) diced candied pineapple	¼ teaspoon ground allspice
1 jar (4 oz) candied cherries, halved	¼ teaspoon ground cinnamon
2 tablespoons chopped candied citron	¼ teaspoon baking soda
2 tablespoons chopped candied lemon peel	3 eggs
2 tablespoons chopped candied orange peel	2 tablespoons brandy
1⅓ cups golden raisins	3 tablespoons applesauce
⅔ cup dark seedless raisins	½ teaspoon almond extract
⅓ cup currants	¼ cup butter or margarine, softened
⅔ cup blanched almonds, coarsely chopped	½ cup granulated sugar
1 cup walnuts, coarsely chopped	½ cup light-brown sugar, firmly packed
1½ cups sifted all-purpose flour	16 blanched almonds, halved (optional)

1. Lightly grease an 11-by-4½-by-2¾-inch angel-food loaf pan. Line bottom and sides of pan with oiled, heavy brown paper (*photo a*); grease again.

2. In large bowl, combine pineapple, cherries, citron, lemon and orange peels, golden and dark raisins, currants, almonds, walnuts, and ½ cup flour (*photo b*). Toss to mix well; set aside.

3. Sift rest of flour with allspice, cinnamon, and baking soda; set aside.

4. In small bowl, with fork, beat eggs until they are light. Beat in the brandy, applesauce, and almond extract.

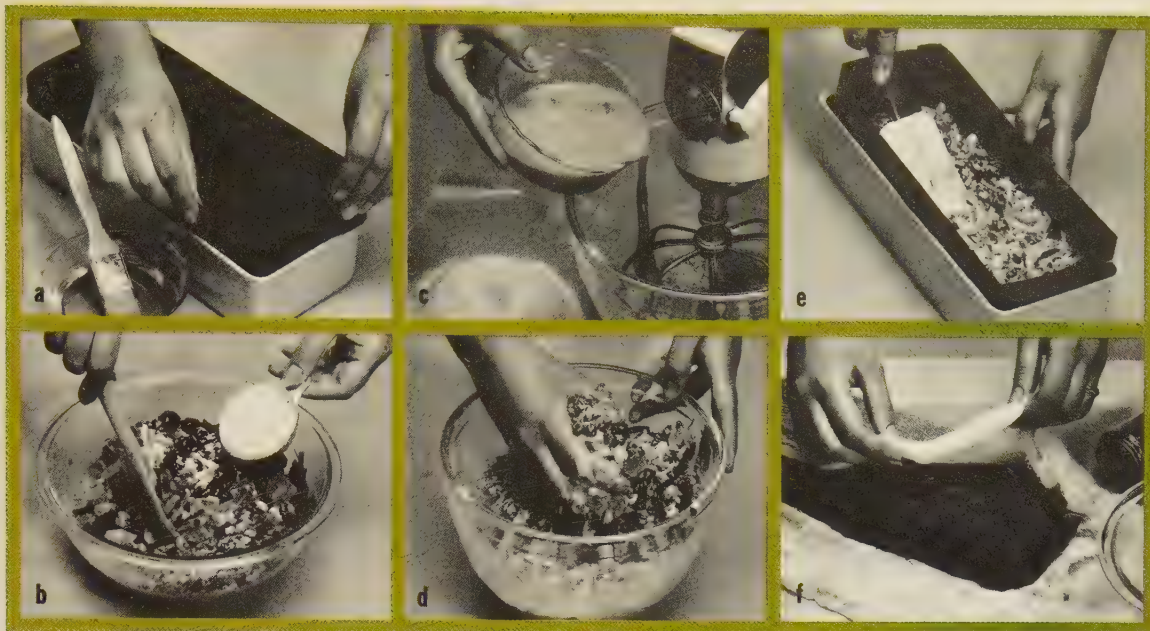
5. In large bowl of electric mixer, at medium speed, beat butter with sugars until light and fluffy. Gradually beat in egg mixture (*photo c*).

6. At low speed, gradually beat in flour-spice mixture, beating only until combined. Preheat oven to 275F.

7. Turn fruit-and-nut mixture into batter; mix with

(continued on page 13)





hands or with wooden spoon or rubber spatula, to combine well (*photo d*).

8. Turn batter into prepared pan; press down well with rubber spatula to make surface smooth and even (*photo e*).

9. If desired, arrange almond halves on batter in a pattern (see color photo).

10. Bake about 2½ hours, or until cake tester inserted in center comes out clean. Let cool in pan on wire rack 30 minutes.

11. Turn out of pan. Let cool completely on wire rack.

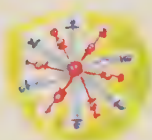
12. Wrap cooled fruitcake in cheesecloth that has been soaked in ⅓ cup brandy (*photo f*). Then wrap very tightly in plastic or foil. Store in refrigerator or in an airtight tin container.

13. Resoak cheesecloth with brandy as it dries out – once a week. Wrap individual fruitcakes together in one large cheesecloth.

14. Let cake age 6 to 8 weeks, to develop flavor, before decorating. Decorate and serve as directed on page 15.

MAKES 3½-POUND LOAF

Note: This basic recipe can be baked in different-size pans. Refer to the Baking Chart for Christmas Fruitcake, page 16.



◀ Christmas Fruit Cake

GOLDEN FRUITCAKE

1 cup chopped dried apricots	1 tablespoon grated orange peel
1 cup dark seedless raisins	2 cups sifted all-purpose flour
1 jar (4 oz) cubed candied pineapple, or diced candied orange peel	½ teaspoon baking soda
½ cup sliced candied cherries	½ teaspoon salt
1 cup coarsely chopped walnuts	⅔ cup butter or margarine, softened
1 tablespoon grated lemon peel	¾ cup sugar
	3 eggs

1. Preheat oven to 325F. Lightly oil a 9-by-5-by-3-inch loaf pan. Line bottom and sides with heavy brown wrapping paper; then lightly oil paper.

2. In large bowl, toss fruits, nuts, lemon and orange peels, until well mixed; set aside.

3. Sift flour with soda and salt; set aside.

4. In large bowl of electric mixer, at high speed, beat butter, sugar, and eggs until light and fluffy – about 5 minutes.

5. At low speed, blend in flour mixture just until combined.

6. Pour batter over fruit-nut mixture. With wooden spoon or hands, mix until fruits and nuts are distributed through batter.

7. Spoon into prepared pan, packing lightly; bake 1½ hours, or until cake tester inserted in center comes out clean.

8. Cool cake completely in pan on wire rack. Then remove from pan; peel off paper.

9. To store: Place in airtight container.

MAKES ONE 2½-POUND FRUITCAKE

BEST-OF-ALL FRUITCAKE

1 lb golden raisins	1/4 lb almonds, shelled,
1/2 lb dark seedless raisins	blanched and coarsely chopped
1/4 lb currants	1/4 lb walnuts or pecans,
1/2 cup dark rum or brandy	shelled and coarsely chopped
1 lb candied pineapple	1/2 cup butter or
1/2 lb candied red cherries	margarine, softened
1/4 lb candied citron	1 cup granulated sugar
1/8 lb candied lemon peel	1 cup brown sugar,
1/8 lb candied orange peel	packed
2 cups unsifted all-purpose flour	5 eggs, slightly beaten
1/2 teaspoon ground mace	1 tablespoon milk
1/2 teaspoon ground cinnamon	1 teaspoon almond extract
1/2 teaspoon baking soda	Rum or brandy
	1 can (8 oz) almond paste
	White Glaze , page 15

1. Day before: In large bowl, combine raisins and currants. Add 1/2 cup rum; toss to combine. Let stand, covered, overnight.

2. Next day, line a 10-inch tube pan: On heavy brown paper, draw an 18-inch circle and cut out. Set pan in center of circle; draw around base of pan and tube. With pencil lines outside, fold paper into eighths; snip off tip. Unfold circle; cut along folds to second circle. Grease well both the tube pan and unpenciled side of paper. Fit paper, greased side up, into pan.

3. Prepare fruits: With sharp knife, cut pineapple in thin wedges; cut cherries in half; cut citron and lemon and orange peels into very thin strips. Add to raisins and currants; mix well.

4. On sheet of waxed paper, sift 1 1/2 cups flour with spices and baking soda. Preheat oven to 275F.

5. Combine remaining 1/2 cup flour with nuts and fruits; toss lightly.

6. In large bowl of electric mixer, at medium speed, beat butter until light. Gradually beat in granulated sugar, then brown sugar, beating until very light and fluffy.

7. Beat in eggs, milk and almond extract until thoroughly combined.

8. At low speed, beat in flour mixture, mixing just until combined. Turn batter into fruits and nuts. Mix well with hands.

9. Turn into prepared pan, pressing batter down in pan evenly all around.

10. Bake 3 hours and 15 minutes, or until a cake tester inserted near center comes out dry.

11. Let cake stand in pan on wire rack 30 minutes to cool slightly. Turn out of pan, and gently remove brown paper. Let fruitcake cool completely.

12. To store: Wrap cake in cheesecloth soaked in rum or brandy. Place in a cake tin with a tight-fitting cover. Add a few pieces of raw, unpeeled apple. (As

cheesecloth dries out, resoak in rum or brandy.) Store in a cool place several weeks.

13. To decorate cake for serving: Roll almond paste between two sheets of waxed paper into an 8-inch circle. Remove top sheet of paper. Invert paste onto cake; remove paper. With sharp knife, trim edge of paste; then press paste to cake. Spread paste with White Glaze, letting it run down side.

MAKES A 5-POUND FRUITCAKE

ENGLISH FRUITCAKE

2 lb currants or dark seedless raisins	1/2 teaspoon ground cinnamon
1/2 lb candied citron, thinly sliced	1 cup butter, softened
3/4 cup candied cherries	1 cup sugar
1 can (8 oz) walnuts, chopped	5 eggs
1 cup brandy	Fruitcake Glaze , page 15
2 cups unsifted all-purpose flour	Candied cherries (optional)
1/2 teaspoon ground nutmeg	Angelica slivers (optional)

1. Lightly grease a 10-inch tube pan. Line bottom and side with heavy brown wrapping paper (see Note); grease paper.

2. In a very large bowl, toss currants, citron, cherries and walnuts with 1/2 cup brandy until well mixed.

3. Preheat oven to 300F. Sift together flour, nutmeg and cinnamon; set aside.

4. In large bowl, with electric mixer at medium speed, beat softened butter with sugar until mixture is fluffy.

5. Add eggs, one at a time, beating after each addition; beat until very light and fluffy.

6. At low speed, beat in flour mixture (in fourths) alternately with remaining brandy (in thirds), beginning and ending with flour mixture.

7. Pour batter over fruit mixture; mix until well combined. Turn into prepared pan.

8. On low shelf in oven, bake 2 1/2 to 3 hours, or until cake tester inserted near center comes out clean. If top of cake is browning too much, place sheet of foil loosely over top, halfway through baking. Cook cake completely in pan on wire rack. Remove from pan, and peel off paper. Store fruitcake, wrapped in brandy-soaked cheesecloth, then in foil, for several weeks. (Resoak the cheesecloth in brandy several times, as necessary.)

9. To serve, make glaze. Brush glaze over top; decorate with candied cherries and angelica slivers.

MAKES ONE 5-POUND FRUITCAKE

Note: To line a 10-inch tube pan: On heavy brown paper, draw an 18-inch circle and cut out. Set pan in center of circle; draw around base of pan and tube. With pencil lines outside, fold paper into

eighths; snip off tip. Unfold circle; cut along folds to second circle. Grease well both the tube pan and unpenciled side of paper. Fit paper, greased side up, into pan.

TO DECORATE AND SERVE FRUITCAKE

1. Decorate top with candied pineapple, cut into wedges, and halved candied cherries (*photo a*). Brush top with Fruitcake Glazes below.
2. Or spread top of cake with Marzipan Frosting, below. Then spread marzipan with White Glaze or Decorator Icing (*photo b*), and decorate as desired (*photo c*).
3. When glaze or icing is hard, gift wrap cake, if desired. Wrap in foil; then wrap again, in Christmas-wrap foil (*photo d*).
4. To serve cake: Slice thinly (*photo e*). Serve plain.

FRUITCAKE GLAZE

$\frac{1}{3}$ cup light corn syrup 1 tablespoon water
1 tablespoon lemon juice

1. In small saucepan, combine corn syrup and lemon juice with 1 tablespoon water.
2. Bring to boiling. Reduce heat, and simmer, stirring, over low heat, 5 minutes, or until mixture is reduced to $\frac{1}{3}$ cup. Let cool completely.
3. Then brush glaze over surface of fruitcake, to give a shiny effect. This is enough glaze to brush top of cake made from basic recipe.

MARZIPAN FROSTING

2 cans (4 $\frac{1}{2}$ -oz size) 1 egg white
blanched whole 2 teaspoons water
almonds $\frac{1}{2}$ teaspoon almond
2 cups sifted extract
confectioners' sugar

1. In electric blender, at high speed, grind almonds, half a can at a time. Turn into large bowl.

2. Add sugar; stir to combine well.
3. In small bowl, combine egg white with 2 teaspoons water and the almond extract.
4. Pour into almond mixture; stir.
5. Turn out onto wooden board sprinkled with confectioners' sugar. With hands, knead until smooth.
6. To frost cake: With rolling pin, roll out marzipan on board, sprinkled with confectioners' sugar, to size of top of cake.
7. Turn cake upside down on marzipan, fitting top evenly. With spatula, press marzipan to cake around edge.
8. Turn cake up again, marzipan on top. Smooth marzipan with metal spatula. Brush off excess sugar.
9. Then glaze with White Glaze, below, or Decorator Icing, page 16, and decorate. This is enough to frost top of fruitcake made from basic recipe.

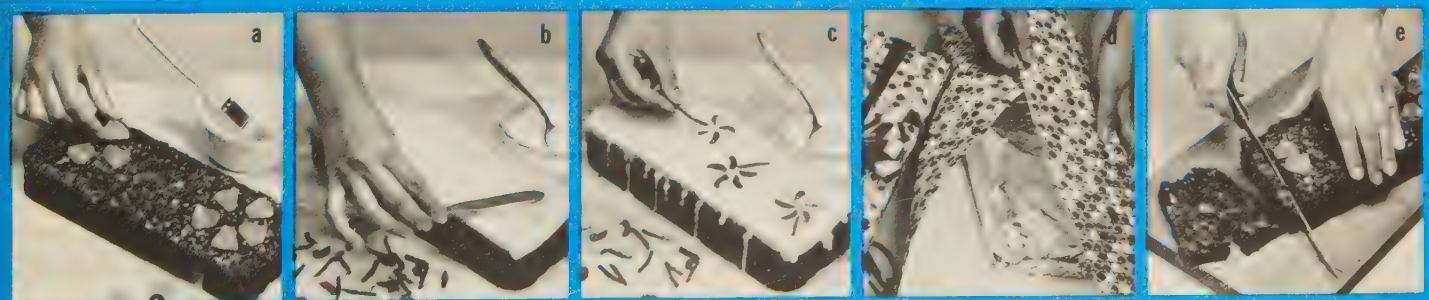
Note: Or use 2 (8-oz size) cans almond paste for frosting. Roll out, and fit on top of cake, as above.



WHITE GLAZE

1 cup sifted $\frac{1}{4}$ teaspoon almond
confectioners' sugar extract
2 tablespoons butter or Angelica
margarine, melted 2 candied cherries
 $1\frac{1}{2}$ tablespoons milk

1. Into confectioners' sugar in medium bowl, stir butter, milk, and almond extract. Beat with wooden spoon until smooth.
2. With metal spatula, spread glaze over top of Marzipan Frosting, letting it drizzle down sides.
3. To decorate cake: Cut angelica into 8 diamonds, for leaves. Halve cherries.
4. Place leaves in pairs, with half of cherry between each pair, here and there on top of cake. This is enough glaze to cover marzipan and fruitcake made from basic recipe.



BAKING CHART FOR CHRISTMAS FRUITCAKE

Pan size	Amount of batter	Oven temperature	Baking time	Yield
11-by-4 ¹ / ₂ -by-2 ³ / ₄ -inch angel-food loaf pan	Recipe	275F	2 hr, 30 min	1 loaf cake
9-by-5-by-3-inch loaf pan	Recipe	275F	3 hr	1 loaf cake
10-inch tube pan	Recipe doubled	275F	3 hr, 15 min	1 large tube cake
2 (1-lb) coffee cans	Recipe (1/2 batter for each pan)	275F	2 hr	2 small round cakes
7 (4 ¹ / ₂ -by-2 ¹ / ₂ -by-1 ¹ / ₂ -inch individual loaf pans)	Recipe (3/4 cup batter for each pan)	275F	1 hr	7 small loaves
11 (5-oz) custard cups (unlined, greased)	Recipe (1/2 cup batter for each cup)	250F	1 hr, 10 min	11 cupcakes
160 foil bonbon cups (ungreased)	Recipe (1 teaspoon batter for each cup)	275F	30 min	160 bonbons

DECORATOR ICING

2 to 2¹/₄ cups sifted confectioners' sugar 1 egg white

1. With electric mixer, gradually beat sugar into egg white. Continue beating until mixture is stiff and stands in peaks.
2. With metal spatula, spread icing over top and sides of Marzipan Frosting on top of cake.
3. With spatula dipped in hot water, smooth icing, to make very smooth, or make swirls ending in small peaks all over cake.
4. Let icing dry at least 6 hours before cutting. (Cover exposed sides of cake with plastic, to prevent drying out.)
5. To decorate cake: Tie a red ribbon (about 1 inch wide) around cake, to hide joining of icing and fruitcake. Place angelica leaves and candied cherries on top, as directed in White Glaze, page 15. Makes enough icing for marzipan and fruitcake made from basic recipe.

TROPICAL FRUITCAKE

1 lb shelled Brazil nuts (3 cups) 3/4 cup sugar
2 pkg (8-oz size) pitted dates 1/2 teaspoon baking powder
1 cup drained maraschino cherries 1/2 teaspoon salt
3/4 cup sifted all-purpose flour 3 eggs
1 teaspoon vanilla extract

1. Preheat oven to 300F. Lightly oil a 9-by-5-by-3-inch loaf pan. Line bottom and sides with heavy brown wrapping paper; then lightly oil paper.
2. In large bowl, toss nuts and fruits until well mixed.
3. Sift flour, sugar, baking powder, and salt over

fruit-nut mixture. Mix well, with wooden spoon or hands.

4. In small bowl, with rotary beater or portable electric mixer, beat eggs until frothy. Stir in vanilla.
5. Pour egg mixture over fruit-nut mixture. Mix well, with wooden spoon or hands.
6. Spoon batter into prepared pan, packing lightly; bake 1 hour and 45 minutes, or until cake tester inserted in center comes out clean. Remove from pan; peel off paper. Cool completely on wire rack.

MAKES ONE 3-POUND FRUITCAKE

WHITE FRUITCAKE (Pictured on pages 4-5)

1 can (3¹/₂ oz) flaked coconut 1¹/₄ cups coarsely chopped walnuts
1¹/₄ cups golden raisins 3/4 cup coarsely chopped blanched almonds
1¹/₄ cups coarsely chopped candied cherries 2³/₄ cups sifted all-purpose flour
1¹/₄ cups cubed candied pineapple 3/4 cup butter or margarine, softened
2/3 cup coarsely chopped pitted dates 1 cup sugar
1 cup currants Dash salt
1 jar (8 oz) diced mixed candied fruit 5 eggs
1¹/₄ cups coarsely chopped pecans 1/2 cup orange juice

1. Lightly oil a 10-inch tube pan. Line bottom and side with heavy brown wrapping paper; then lightly oil paper.
2. In very large bowl, toss coconut, fruits, and nuts until well mixed. Sift 1/4 cup flour over them; toss, coating evenly.
3. Preheat oven to 275F.
4. In large bowl of electric mixer, at medium speed,

cream butter until light. Gradually add sugar, beating until light and fluffy.

5. Add salt. Add eggs, one at a time, beating after each addition; then beat until very light and fluffy.

6. At low speed, alternately blend in remaining flour (in fourths) and orange juice (in thirds), beginning and ending with flour.

7. Pour batter over fruit-nut mixture. With hands, mix until fruits and nuts are distributed.

8. Turn into prepared pan, packing lightly; bake 3 hours, or until cake tester inserted in center comes out clean.

9. Cool cake completely in pan on wire rack. Then remove from pan, and peel off paper. Glaze and decorate as desired.

MAKES ONE 7-POUND FRUITCAKE

McCALL'S BEST FRUITCAKE

1 cup dried prunes	2 cups sifted all-purpose flour
1 cup dried apricots	1 teaspoon salt
1/4 cup honey	1 teaspoon ground cinnamon
1/4 cup dry sherry	1/2 teaspoon ground nutmeg
1 cup golden raisins	1/4 teaspoon ground allspice
1 cup dark seedless raisins	1/4 teaspoon ground cloves
1 cup currants	1/4 teaspoon baking soda
1 jar (4 oz) diced citron	1 cup butter or margarine, softened
1 jar (4 oz) diced candied orange peel	1 1/4 cups light-brown sugar, firmly packed
1 cup chopped pitted dates	4 eggs
2 jars (4-oz size) cubed candied pineapple	Dry sherry
1/2 cup candied cherries, halved	
2 cups coarsely chopped pecans	

1. Lightly oil a 10-inch tube pan. Line bottom and side with heavy brown wrapping paper; then lightly oil paper.

2. Combine prunes and apricots in medium saucepan. Cover with water; simmer, covered, 10 minutes. Drain; cool.

3. Remove pits from prunes. Finely chop prunes and apricots. In small saucepan, combine prunes and apricots with honey and 1/4 cup sherry; bring to boiling point. Remove from heat; cover.

4. In very large bowl, combine golden and dark raisins, currants, citron, orange and lemon peels, dates, pineapple, cherries, and pecans. Set mixture aside.

5. Sift flour with salt, cinnamon, nutmeg, allspice, cloves and baking soda; set aside.

6. Preheat oven to 275F.

7. In large bowl of electric mixer, at medium speed,

cream butter until light. Gradually add sugar, beating until light and fluffy.

8. Add eggs, one at a time, beating after each addition; then beat until very light and fluffy.

9. At low speed, blend in flour mixture just until combined.

10. Add batter, along with prune-apricot mixture, to fruits and nuts. With hands, mix until fruits and nuts are distributed through batter.

11. Spoon batter into prepared pan, packing lightly; bake 4 hours, or until cake tester inserted in center comes out clean.

12. Cool completely in pan on wire rack. Then remove from pan; peel off paper.

13. To store: Soak large piece of cheesecloth in sherry, and wrap cake completely. Store in airtight container. Every 5 days, sprinkle cake with a little more sherry.

MAKES ONE 7-POUND FRUITCAKE



DELLA ROBBIA CAKE

5 egg whites	3/4 cup shortening
2 1/3 cups sifted cake flour	1 cup milk
4 1/2 teaspoons baking powder	1 teaspoon vanilla extract
1 1/2 teaspoons salt	1 teaspoon almond extract
1 3/4 cups sugar	

1. In small bowl, let egg whites warm to room temperature – about 1 hour.

2. Preheat oven to 350F. Grease well and flour two 9-by-1 1/2-inch layer-cake pans.

3. Into large bowl of electric mixer, sift flour with baking powder, salt, and sugar.

4. Add shortening and milk. At medium speed, beat 2 minutes, occasionally scraping side of bowl and guiding mixture into beaters with rubber spatula.

5. Add extracts and egg whites; beat 2 minutes longer.

6. Pour batter into prepared pans; bake 30 to 35 minutes, or until surface springs back when gently pressed with fingertip.

7. Cool in pans 10 minutes. Remove from pans; cool thoroughly on wire racks. Fill and frost with Della Robbia Frosting, page 18.

MAKES 12 SERVINGS

DELLA ROBBIA FROSTING

3 egg whites	1/8 teaspoon cream of tartar
6 tablespoons light corn syrup	1 teaspoon vanilla extract
3/4 cup sugar	1 jar (8 oz) diced mixed candied fruit
1/4 teaspoon salt	

1. In top of double boiler, combine egg whites, corn syrup, sugar, salt, and cream of tartar.
 2. Cook over rapidly boiling water (water in bottom should not touch top of double boiler), beating constantly, with portable electric mixer, at medium speed, or rotary beater, just until soft peaks form when beater is slowly raised — about 4 minutes.
 3. Remove from boiling water. Add vanilla; continue beating until frosting is thick enough to spread — about 2 minutes.
 4. Measure 1/3 cup diced mixed candied fruit; set aside for decoration.
 5. Combine rest of fruit with 1 cup frosting. Use as filling between cake layers. Then frost top and sides of cake with remaining frosting.
 6. Decorate top of cake: About 1 inch from edge, arrange reserved candied fruit, alternating colors, to make a wreath.
- MAKES ENOUGH TO FILL AND FROST AN 8-INCH OR 9-INCH TWO-LAYER CAKE; OR TO FROST A 10-INCH TUBE CAKE

GLAZED MOLASSES CAKE

2 cups sifted all-purpose flour	3/4 cup light molasses
2 1/2 teaspoons baking powder	1/2 cup hot water
1/2 teaspoon baking soda	1/4 cup dark seedless raisins
1/4 teaspoon salt	1/4 cup chopped blanched almonds
1/2 teaspoon ground cinnamon	
1/2 teaspoon ground ginger	Glaze
1/4 teaspoon ground cloves	1 1/2 cups sifted confectioners' sugar
1/2 cup butter or margarine, softened	1 1/2 to 2 tablespoons milk
1/2 cup light-brown sugar, firmly packed	1/2 teaspoon vanilla extract
3 eggs	Candied cherries
	Angelica

1. Preheat oven to 350F. Grease well and flour a 1 1/2-quart fluted tube mold.
2. Sift flour with baking powder, baking soda, salt, and spices. Set aside.
3. In large bowl of electric mixer, at medium speed, beat butter, brown sugar, and eggs until light and fluffy.
4. At medium speed, beat in flour mixture (in 4 additions) alternately with molasses combined with hot water (in 3 additions), beginning and ending with

flour mixture. Beat just until smooth. Stir in raisins and almonds.

5. Turn batter into prepared mold; bake 55 to 60 minutes, or until cake tester inserted in center comes out clean.
6. Cool partially, in mold on wire rack 1 hour. Remove from mold; cool completely on wire rack.
7. **Make Glaze.** Combine confectioners' sugar with milk and vanilla; mix until smooth and well combined.
8. Drizzle glaze over top of cake, letting it run unevenly down side.
9. Decorate top with halved candied cherries and angelica.

MAKES 8 SERVINGS

SWEDISH CROWN CAKE

1 pkg (1 lb, 3 1/2 oz) yellow-cake mix	1 tablespoon butter or margarine
2 eggs	2 teaspoons vanilla extract
Filling	Meringue
1/2 cup sugar	3 egg whites
3 tablespoons cornstarch	6 tablespoons sugar
1/4 teaspoon salt	
2 cups milk	Slivered almonds
3 egg yolks, slightly beaten	8 to 10 apricot halves, drained

1. Preheat oven to 350F. Lightly grease and flour two 9-by-1 1/2-inch layer-cake pans.
2. Make cake as package label directs, using 2 eggs and amount of water specified on package. Bake 25 to 30 minutes, or until surface springs back when gently pressed with fingertip. Let cakes cool, in pans, 5 minutes. Then turn out onto wire racks; let cool completely.
3. **Make Filling.** In medium saucepan, combine 1/2 cup sugar, cornstarch, and salt, mixing well. Gradually stir in milk.
4. Bring to boiling over medium heat, stirring constantly. Reduce heat; simmer, uncovered, 5 minutes, or until thickened.
5. Remove from heat. Stir a little of cornstarch mixture into egg yolks, mixing well. Pour back into pan.
6. Cook, stirring and over medium heat, just until mixture is thickened. Remove from heat. Stir in butter and vanilla.
7. Turn filling into bowl. Place sheet of waxed paper directly on surface; refrigerate until well chilled — at least 1 hour.
8. Preheat oven to 425F. With serrated knife, split each cake layer horizontally into 2 thin layers. On lightly greased cookie sheet, put cake layers together with filling.
9. **Make Meringue.** In large bowl of electric mixer, at high speed, beat egg whites just until soft peaks

form when beater is slowly raised. Add sugar, 2 tablespoons at a time, beating well after each addition. Continue beating until stiff peaks form when beater is raised.

10. Spread top and side of cake with meringue; sprinkle with almonds. Bake 3 to 5 minutes, or until meringue is golden-brown.

11. Just before serving, garnish top of cake with apricot halves.

MAKES 12 SERVINGS

OLD-FASHIONED NUT CAKE

4 cans (8-oz. size) walnuts, or 4 cans (6-oz. size) pecans, coarsely chopped (8 cups)	$\frac{3}{4}$ cup milk $\frac{1}{4}$ cup rum or brandy $1\frac{1}{2}$ cups butter or margarine, softened 2 cups granulated sugar 6 eggs
$3\frac{1}{2}$ cups sifted all- purpose flour	
2 teaspoons baking powder	Sherry Confectioners' sugar
$\frac{1}{2}$ teaspoon salt	

1. Lightly grease bottom and side of a 10-inch tube pan. Line with brown paper; grease paper.

2. Turn nuts into a large bowl. On sheet of waxed paper, sift flour with baking powder and salt. Set aside.

3. Combine milk with rum. Preheat oven to 275°F.

4. In large bowl of electric mixer, at medium speed, beat butter with granulated sugar until very light and fluffy.

5. Add eggs, one at a time, beating at high speed after each addition and scraping down side of bowl with rubber spatula as needed. Beat until very light and fluffy.

6. At low speed, beat in flour mixture (in fourths) alternately with milk mixture (in thirds), beginning and ending with flour mixture.

7. Pour batter over nuts. Mix well with a large spoon or rubber spatula.

8. Turn batter into prepared pan, spreading evenly.

9. Bake $2\frac{1}{2}$ hours, or until a cake tester inserted near center comes out clean.

10. Let cake cool in pan on wire rack 30 minutes. Turn out on rack; gently remove paper; let cool completely.

11. To store: Wrap cake in waxed paper, plastic wrap, or cheesecloth soaked in sherry; then wrap in foil, or place in a cake tin with tight-fitting cover. Store in a cool place three or four days, to mellow before serving. If storing for several weeks, keep in refrigerator or freeze.

12. To serve: Sprinkle with confectioners' sugar. Cut cake into very thin slices. Let slices warm to room temperature.

MAKES 5 $\frac{1}{4}$ -POUND CAKE

HOLIDAY CHOCOLATE TORTE

Torte	$\frac{3}{4}$ cup grated semisweet chocolate
6 eggs	
$\frac{3}{4}$ cup sifted all-purpose flour	1 tablespoon dark rum
1 teaspoon baking powder	Filling
1 teaspoon salt	2 cups heavy cream
$\frac{3}{4}$ cup granulated sugar	1 cup sifted confectioners' sugar
1 teaspoon vanilla extract	2 tablespoons dark rum

Candied cherries

1. **Make Torte.** Separate eggs, putting whites in large bowl and yolks in small bowl of electric mixer. Let egg whites warm to room temperature – about 1 hour.

2. Preheat oven to 350F. Grease well and line bottoms of 3 (8-by-1 $\frac{1}{2}$ -inch) layer-cake pans with waxed paper.

3. Sift flour with baking powder and salt; set aside.

4. With mixer at high speed, beat egg whites until soft peaks form when beater is slowly raised.

5. Gradually beat in $\frac{1}{2}$ cup granulated sugar. Continue to beat until stiff peaks form when beater is slowly raised.

6. Using same beater, at high speed, beat egg yolks with rest of sugar until light.

7. At low speed, beat in flour mixture, vanilla, chocolate, and rum.

8. With rubber spatula, using an under-and-over motion, gently fold yolk mixture into meringue mixture just until combined.

9. Spread batter evenly in prepared pans. Bake 25 to 30 minutes, or until surface springs back when gently pressed with fingertip.

10. Let cool, in pans, 10 minutes. Turn out of pans; cool completely on wire racks.

11. **Make Filling.** In medium bowl, combine cream with confectioners' sugar. Refrigerate 30 minutes.

12. Add rum to chilled cream mixture; beat until stiff.

13. On serving plate, put torte layers together with three fourths of filling. Put rest of filling through pastry bag with a rosette tip. Make rosettes on top of torte. Place bits of candied cherries in center of each rosette.

14. Refrigerate at least 1 hour before serving.

MAKES 10 TO 12 SERVINGS

DOUBLE-CHOCOLATE TORTE: Make Filling as directed above, adding $\frac{1}{2}$ cup sifted, unsweetened cocoa to cream and confectioners' sugar; proceed as directed. Decorate top with slivered almonds instead of cherries.



LINZER TORTE

Packaged dried bread crumbs	1 egg yolk
Crust	Almond Filling
2 ² / ₃ cups sifted (sift before measuring) all-purpose flour	1 cup butter or margarine
1 ¹ / ₂ cup granulated sugar	2 cup confectioners' sugar
1 ¹ / ₂ teaspoons baking powder	2 cups ground almonds
3 ¹ / ₄ cup butter or margarine	4 eggs
1 egg	1 jar (12 oz) red-raspberry jam

1. Grease a 15¹/₂-by-10¹/₂-by-1-inch jelly-roll pan. Sprinkle bottom and sides with bread crumbs.
2. **Make Crust.** Sift flour, granulated sugar, and baking powder together into a bowl. With pastry blender, cut in ³/₄ cup butter until mixture resembles fine cornmeal. With a fork, beat in 1 egg and the egg yolk; knead with hands to make a smooth dough. Shape into a ball; divide in half.
3. Between 2 sheets of waxed paper, roll out half of dough to a 13-by-9-inch rectangle. Fit into prepared pan, from center to one end. Tuck in overhang, to make edge even with top of pan. Repeat with other half of dough, fitting into other end of pan. Press edges of dough together in center. Refrigerate while making filling.
4. Preheat oven to 325F.
5. **Make Almond Filling.** In medium bowl, with electric mixer, beat butter until creamy. Beat in sugar and almonds until thoroughly mixed. Beat in eggs, one at a time, beating well after each addition.
6. Sieve jam. Spread half over chilled crust. Top with almond filling.
7. Bake 55 to 60 minutes, or until top is golden and crust pulls away from sides of pan. Cool in pan on wire rack.
8. Spread remaining jam over top. To serve, cut into 2-by-1-inch strips.

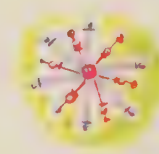
MAKES 75 STRIPS

DUNDEE CAKE

3 cups unsifted all-purpose flour	3 ³ / ₄ golden raisins
1 ¹ / ₂ teaspoons baking powder	1 ¹ / ₂ cup candied red cherries, halved
3 ³ / ₄ teaspoon salt	1 ¹ / ₄ cups butter or margarine, softened
1 ¹ / ₄ teaspoon ground nutmeg	1 cup sugar
1 ¹ / ₂ cups currants	5 eggs
1 cup mixed candied fruits and peels	1 ¹ / ₄ cup sliced blanched almonds
1 cup dark seedless raisins	

1. Preheat oven to 325F. Grease well a 9-inch tube pan.
2. Sift flour with baking powder, salt, and nutmeg.
3. In large bowl, combine currants, candied fruits and peels, raisins, and cherries; mix well.
4. In large bowl, with electric mixer at medium speed, beat butter with sugar until light and fluffy. Add eggs, one at a time, beating well after each addition.
5. At low speed, gradually add flour mixture, beating until well combined.
6. With wooden spoon, stir fruit mixture into batter until combined. Turn into prepared pan; smooth top with spatula. Sprinkle with almonds; gently press into top.
7. Bake 1 hour and 20 minutes, or until cake tester inserted in cake comes out clean. If top of cake seems too brown, cover pan with a square of brown paper for last 30 minutes of baking.
8. Let cool in pan on wire rack 30 minutes. Remove from pan; let cool completely. Wrap in transparent wrap and foil; store in cool place.

MAKES A 9-INCH TUBE CAKE



CRANBERRY JEWEL CAKE

1 ¹ / ₄ cup butter or margarine	1 ¹ / ₄ cup shortening
1 ¹ / ₂ cup sugar	1 cup milk
1 cup red-currant jelly	2 eggs
2 cups fresh cranberries, washed	1 ¹ / ₄ teaspoon ground nutmeg
3 cups buttermilk-biscuit mix	1 teaspoon vanilla extract
1 cup sugar	Hard Sauce, page 56

1. Preheat oven to 350F. Lightly grease a 10-inch tube pan. (Do not use pan with removable bottom.)
2. In small saucepan, combine butter, ¹/₂ cup sugar and the red-currant jelly. Heat, stirring constantly, until jelly is melted and mixture comes to boiling.
3. Pour into prepared pan. Layer cranberries over jelly mixture.
4. Place biscuit mix, sugar, shortening, milk, eggs, nutmeg and vanilla in large bowl. With electric mixer at low speed, beat ¹/₂ minute, to blend; then beat at medium speed 4 minutes.
5. Spoon batter carefully over cranberries in pan.
6. Bake 40 to 45 minutes, or until cake tester inserted in center of cake comes out clean.
7. Cool cake in pan on wire rack 1 minute. Loosen

around edge; place serving plate on top; invert; shake gently; lift off pan.

8. Serve warm, with Hard Sauce.

MAKES 8 TO 10 SERVINGS

Note: You may bake this cake several hours ahead and reheat it just before serving.

AMBROSIA CAKE

3 cups sifted cake flour	3/4 cup orange juice
2 1/2 teaspoons baking powder	1/4 cup lemon juice
1/2 teaspoon salt	1/2 cup water
1 cup butter or margarine, softened	3 egg yolks
2 cups sugar	1 tablespoon grated orange peel

4 eggs	Frosting
1 teaspoon vanilla extract	1/2 cup egg whites
1 cup milk	1 1/2 cups sugar
	1/2 teaspoon cream of tartar

Orange Filling

1 cup sugar	1/2 cup water
3 tablespoons cornstarch	1/2 teaspoon vanilla extract
1/4 teaspoon salt	1/2 cup shredded coconut

1. Preheat oven to 350F. Grease well and flour three 9-by-11 1/2-inch round layer-cake pans.
2. Sift flour with baking powder and 1/2 teaspoon salt. In large bowl of electric mixer, at high speed, beat butter and 2 cups sugar until light. Add 4 eggs, one at a time, beating well after each addition. Add 1 teaspoon vanilla. Continue beating, occasionally scraping side of bowl with rubber scraper, until light and fluffy – about 2 minutes.

3. At low speed, beat in flour mixture (in fourths) alternately with milk (in thirds), beginning and ending with flour mixture. Beat just until smooth – about 1 minute.

4. Pour batter into prepared pans; bake 20 to 25 minutes, or until surface springs back when gently pressed with fingertip. Cool in pans on wire racks 10 minutes. Remove from pans; cool thoroughly on wire racks.

5. **Make Orange Filling.** In small saucepan, combine 1 cup sugar with the cornstarch and salt, mixing well. Gradually stir in orange and lemon juices and 1/2 cup water. Bring to boiling, over medium heat, stirring. Remove from heat. Add egg yolks, one at a time, beating well after each addition. Bring to boiling, stirring; boil 1 minute. Remove from heat. Stir in orange peel. Cool completely before spreading between cake layers.

6. **Make Frosting.** In small bowl of electric mixer, let egg whites warm to room temperature. In medium saucepan, combine sugar and cream of tartar with 1/2 cup water. Cook, stirring, over

medium heat until sugar is dissolved and syrup is clear. Continue cooking over medium heat, without stirring, to 240F on candy thermometer, or until a little spins a thin thread 6 to 8 inches long when dropped from tip of spoon.

7. Meanwhile, with mixer at medium speed, beat egg whites until soft peaks form when beater is slowly raised. With mixer at high speed, slowly pour hot syrup in a thin stream over egg whites, beating constantly. Add vanilla; continue beating until stiff peaks form when beater is slowly raised and frosting is thick enough to spread. Spread frosting on top and side of cake. Sprinkle with coconut.

MAKES 12 SERVINGS



CLOVE CAKE WITH CARAMEL FROSTING

3 cups sifted (sift before measuring) all-purpose flour	1 cup dark seedless raisins
1 tablespoon ground cloves	1 cup shortening, butter, or margarine, softened
1 tablespoon ground cinnamon	2 1/4 cups sugar
1 teaspoon baking powder	5 eggs
1/2 teaspoon baking soda	1 cup buttermilk
1/8 teaspoon salt	Easy Caramel Frosting, page 22
	1 cup coarsely chopped walnuts

1. Preheat oven to 350F. Lightly grease 10-by-4-inch tube pan.

2. Sift 2 3/4 cups flour with the cloves, cinnamon, baking powder, soda and salt. Toss raisins with remaining flour.

3. In large bowl of electric mixer, at medium speed, beat shortening until creamy. Gradually add sugar, beating until mixture is light and fluffy – about 5 minutes.

4. In small bowl, beat eggs until very light and fluffy. Blend into sugar mixture at medium speed, using rubber spatula to clean side of bowl.

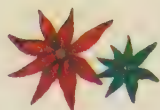
5. At low speed, alternately blend flour mixture (in thirds) and buttermilk (in halves) into sugar-egg mixture, beginning and ending with flour mixture. Beat only until blended. Stir in floured raisins.

6. Pour batter into tube pan; bake 60 to 65 minutes, or until cake tester inserted in center of cake comes out clean.

7. Cool in pan on wire rack 20 minutes. Gently loosen with a spatula; turn out of pan onto rack. Cool completely – about 1 hour.

8. Frost with Easy Caramel Frosting; decorate side with nuts.

MAKES 16 SERVINGS



EASY CARAMEL FROSTING

1/2 cup butter or regular margarine	2 cups unsifted confectioners' sugar
1 cup light-brown sugar, packed	1 teaspoon vanilla extract or 1/2 teaspoon maple extract
1/3 cup light cream or evaporated milk, undiluted	

1. In small saucepan, over low heat, melt butter; remove from heat.

2. Add brown sugar, stirring until smooth. Over low heat, bring to boiling, stirring; boil, stirring, 1 minute. Remove from heat.
3. Add cream; over low heat, return just to boiling. Remove from heat; let cool to 110F on candy thermometer, or until bottom of saucepan feels lukewarm.
4. With portable electric mixer at medium speed, or wooden spoon, beat in confectioners' sugar until frosting is thick. If frosting seems too thin to spread, gradually beat in a little more confectioners' sugar. Add the vanilla extract.
5. Set in bowl of ice water; beat until frosting is thick enough to spread and barely holds its shape. Use at once to frost cake.



Pies

BRANDIED-PUMPKIN PIE

Almond Pastry	1 cup evaporated milk, undiluted
1 cup sifted all-purpose flour	1 cup light-brown sugar, firmly packed
1/2 teaspoon salt	3 eggs, slightly beaten
1/3 cup shortening	1/4 cup brandy
1/2 cup ground blanched almonds	1 teaspoon pumpkin-pie spice
2 tablespoons ice water	3/4 teaspoon salt

Filling

1 cup canned pumpkin	Heavy cream, whipped
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1. **Make Almond Pastry.** Sift flour and salt into medium bowl.
2. Cut in shortening, with pastry blender or 2 knives, until mixture is like coarse cornmeal. Stir in almonds.
3. Sprinkle ice water gradually over mixture, tossing with fork. Shape into a ball; roll, between sheets of waxed paper, into an 11-inch circle. Refrigerate until ready to use.
4. Fit pastry into 9-inch pie plate. If it is crumbly, press gently against pie plate, to repair breaks. Form neat rim around edge of pie plate; do not crimp.
5. Preheat oven to 400F.
6. **Make Filling.** Combine pumpkin, milk, and sugar in large bowl, blending until well mixed.

7. Then stir in eggs, brandy, pie spice, and salt; mix well.
 8. Pour filling into prepared pie shell; bake 50 to 55 minutes, or until tip of sharp knife inserted in center comes out clean. Cool on wire rack.
 9. Just before serving, garnish pie with 6 to 8 rosettes of whipped cream.
- MAKES 6 TO 8 SERVINGS

PUMPKIN MERINGUE PIE (pictured on page 23)

3 eggs	1/8 teaspoon ground cloves
1 can (1 lb) pumpkin	1/2 teaspoon salt
1/2 cup light-brown sugar, packed	3/4 cup milk
1/2 cup granulated sugar	1/2 cup heavy cream
1 teaspoon ground cinnamon	9-inch unbaked pie shell
1/2 teaspoon ground ginger	Meringue Ring, below
1/4 teaspoon ground nutmeg	

1. Preheat oven to 350F. In large bowl, beat eggs slightly. Add pumpkin, both kinds of sugar, spices and salt; beat until well blended. Slowly add milk and cream.

2. Pour into pie shell; bake 60 or 70 minutes, or until knife inserted in center comes out clean. Cool on rack. Serve pie slightly warm; or refrigerate to chill well.

3. To serve, decorate pie with Meringue Ring.

MAKES 6 TO 8 SERVINGS

MERINGUE RING

1/4 cup egg whites, at room temperature

Dash salt

1/4 teaspoon cream of tartar

1/4 cup sugar

1. Several hours before serving, preheat oven to 350F. Lightly grease back of a 9-inch layer cake pan.

2. Make meringue: In medium bowl, with electric beater at high speed, beat egg whites, cream of tartar and salt until soft peaks form when beater is slowly raised.

3. Gradually beat in sugar, 2 tablespoons at a time, beating well after each addition.

4. Continue beating until stiff peaks form when beater is slowly raised.

5. Turn meringue into pastry bag with number-5 star tip. Press out eight rosettes, 1 inch apart, around edge of cake pan. Bake 10 to 12 minutes, or until golden-brown. Cool completely on wire rack.

6. To serve: Use spatula to remove rosettes; arrange around edge of pumpkin pie to form a ring.



IRISH-COFFEE PIE

Pastry

3/4 cup sifted all-purpose flour

1/4 teaspoon salt

1/4 cup shortening

3/4 cup finely chopped pecans

2 tablespoons ice water

Filling

2 env unflavored gelatine

1/2 cup water

1 1/4 cups very strong hot coffee*

2 eggs, separated

3/4 cup granulated sugar

1/4 cup Irish whisky

1 cup heavy cream

2 tablespoons

confectioners' sugar

1. **Make Pastry.** Sift flour with salt into large bowl.

2. With pastry blender or 2 knives cut in shortening until mixture resembles coarse cornmeal. Stir in pecans.

3. Sprinkle ice water, 1 tablespoon at a time, over surface, mixing with pastry blender or fork just until dry ingredients are moistened.

4. Form into ball; wrap in waxed paper; refrigerate about 30 minutes.

5. On lightly floured surface or between 2 sheets of waxed paper, roll pastry into a 10-inch circle. Fit into 8-inch pie plate; refrigerate at least 30 minutes.

6. Meanwhile, preheat oven to 450F. With fork, prick bottom and side of pie shell. Bake about 10 minutes, or until golden-brown all over. Let cool on wire rack.

7. **Make Filling.** Sprinkle gelatine over 1/2 cup water in medium bowl; let stand 5 minutes to soften. Add the hot coffee; stir until the gelatine is dissolved.

8. In small bowl, with rotary beater, beat egg yolks until very thick and light. Gradually beat in 1/2 cup granulated sugar, beating well after each addition.

9. Add egg-yolk mixture and Irish whisky to coffee gelatine; mix well. Refrigerate until consistency of unbeaten egg white – will take about 1 hour.

10. In medium bowl, with rotary beater, beat egg whites just until soft peaks form when beater is slowly raised. Add rest of granulated sugar, 2 tablespoons at a time, beating well after each addition; then beat just until stiff peaks form when beater is raised.

11. With wire whisk or rubber spatula, gently fold egg whites into gelatine mixture until well combined. Turn into pie shell; refrigerate until firm – about 1 hour.

12. Beat cream with confectioners' sugar just until stiff; spread over pie. Refrigerate until serving.

MAKES 8 SERVINGS

*Or use 1 1/2 tablespoons instant coffee, dissolved in 1 1/4 cups boiling water.

Pumpkin Meringue Pie

HOT MINCEMEAT PIE

1 jar (1 lb, 12 oz) prepared mincemeat	1/4 cup sherry
2 cups chopped, pared tart apple	1 pkg (11 oz) piecrust mix
1 cup coarsely chopped walnuts	1 egg yolk
2 tablespoons light-brown sugar	Vanilla Hard Sauce , page 60

1. In large bowl, combine mincemeat, apple, walnuts, brown sugar and sherry; mix well.
 2. Prepare piecrust mix as package label directs. Form into a ball.
 3. On lightly floured surface, roll out half of pastry to form a 12-inch circle. Fit into a 9-inch pie plate. Preheat oven to 425F.
 4. Turn mincemeat filling into pie shell; trim pastry to the edge of the pie plate.
 5. Roll out remaining pastry to form a 12-inch circle. Make several slits near center for steam vents; adjust pastry over filling. Trim pastry evenly, leaving a 1/2-inch overhang all around. If desired, roll trimmings 1/8 inch thick. Cut out several leaves for decoration.
 6. Fold edge of top crust under bottom crust; press together to seal. Crimp edge decoratively. Lightly brush top, but not edge, with egg yolk beaten with 1 tablespoon water. Arrange leaves on top. Brush with egg yolk.
 7. Bake 30 to 35 minutes, or until crust is golden-brown.
 8. Meanwhile, make Hard Sauce, adding 1 or 2 tablespoons sherry.
 9. Partially cool pie on wire rack. Serve warm with Vanilla Hard Sauce.
- MAKES 10 TO 12 SERVINGS



MINCEMEAT-APPLE PIE

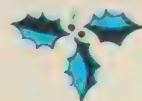
Pastry for 2-crust pie	2 cups chopped, pared
1 jar (1 lb, 12-oz) prepared mincemeat (3 cups)	tart cooking apples (about 2 medium apples)

1. On lightly floured surface, roll out half of pastry into an 11-inch circle. Use to line 9-inch pie plate; trim. Refrigerate, with rest of pastry, until ready to use.
2. Preheat oven to 425F.
3. In large bowl, combine mincemeat and apples; mix well.
4. Turn into pastry-lined pie plate.
5. Roll out remaining pastry into an 11-inch circle.

Make several slits near center, for steam vents; adjust over filling; trim.

6. Fold edge of top crust under bottom crust; press together with fingertips. Crimp edge decoratively.
7. Bake 40 to 45 minutes, or until apples are tender and crust is golden-brown.
8. Cool partially on wire rack; serve warm, with Creamy Hard Sauce, below.

MAKES 6 TO 8 SERVINGS



CREAMY HARD SAUCE

1/2 cup soft butter or margarine	1/4 cup cognac or light rum
1 1/2 cups sifted confectioners' sugar	

1. In small bowl of electric mixer, at medium speed, beat butter with sugar until very light and fluffy.
2. Gradually add cognac, beating until smooth. Delicious with mince or apple pie.

MAKES 1 1/4 CUPS

DEEP-DISH APPLE-CRANBERRY PIE (pictured on page 25)

1 pkg (11 oz) piecrust mix	6 large tart apples (3 lb), pared, cored and sliced
2 cups fresh cranberries, halved	
1 1/2 cups sugar	1/4 cup butter or margarine
1/4 cup all-purpose flour	1 egg yolk
2 tablespoons maple or maple-flavored syrup	

1. Prepare pastry as package label directs for a 2-crust pie. Preheat oven to 400F.
 2. In large bowl, mix cranberries with sugar, flour and maple syrup.
 3. Add apple slices; toss lightly to mix well. Turn into 2-quart, shallow, oblong baking dish. Dot with butter.
 4. On lightly floured pastry cloth or floured board, roll three quarters of pastry into rectangle 11 by 13 inches; trim edge. Fit over top of baking dish; fold edge under and flute edge. Make several slits in center of crust for vents.
 5. Roll remaining pastry 1/8 inch thick. Using fancy cutter 2 inches long, cut out 12 leaves or ovals. Arrange three in each corner on top of pie.
 6. Brush crust, but not edge, with the egg yolk, mixed with 2 teaspoons water.
 7. Bake 40 to 45 minutes, or until pastry is golden-brown and juices bubble through slits.
 8. Serve warm with ice cream or hard sauce.
- MAKES 8 SERVINGS

DEEP-DISH PEAR PIE

2 ¹ / ₄ to 2 ¹ / ₂ lb fresh pears	2 tablespoons lemon juice
³ / ₄ cup light-brown sugar, packed	2 tablespoons butter or margarine
3 tablespoons all-purpose flour	Pastry for 1-crust pie
¹ / ₈ teaspoon salt	1 egg yolk
Dash ground cloves	Heavy cream or vanilla ice cream
Dash ground nutmeg	
¹ / ₃ cup heavy cream	

1. Halve pears lengthwise; scoop out core; cut a V shape, to remove stems. Pare and slice to make 6 cups.
2. In small bowl, combine brown sugar, flour, salt, cloves and nutmeg. Stir in ¹/₃ cup cream.
3. Place sliced pears in an 8¹/₄-inch round shallow baking dish or 9-inch deep-dish pie plate (about 1³/₄ inches deep). Sprinkle with lemon juice; add cream mixture. With wooden spoon, stir gently until well mixed. Dot with butter.
4. Preheat oven to 400F.
5. On lightly floured surface, roll out pastry to an 11-inch circle. Fold in half; make slits for steam vents.
6. Place over fruit in baking dish, and unfold. Press pastry to edge of dish. For decorative edge, press firmly all around with thumb.
7. Lightly beat egg yolk with 1 tablespoon water. Brush over pastry.
8. Place a piece of foil, a little larger than baking dish,

Deep-Dish Apple-Cranberry Pie



on oven rack below the one on which pie bakes, to catch any juices that may bubble over edge of dish. Bake pie 35 to 40 minutes, or until crust is golden and juice bubbles through vents.

9. Let pie cool on wire rack about 30 minutes. Serve warm, with heavy cream or ice cream.

MAKES 6 TO 8 SERVINGS

Note: To make pie with canned pears, use 2 cans (1-lb, 13-oz size) sliced pears. Drain, reserving 2 tablespoons syrup. Make as above, reducing sugar to ¹/₂ cup and decreasing flour to 2 tablespoons. Add reserved syrup with the cream.



FRESH-CRANBERRY-RAISIN PIE

Pastry for 2-crust pie	1 cup dark seedless raisins
3 cups fresh cranberries	2 teaspoons grated lemon peel
2 tablespoons all-purpose flour	2 tablespoons butter or margarine
2 cups sugar	1 egg, beaten
¹ / ₄ teaspoon salt	
² / ₃ cup boiling water	

1. Roll out half of pastry, on lightly floured surface, into an 11-inch circle. Use to line 9-inch pie plate; trim. Refrigerate, with rest of pastry, until ready to use.
2. Preheat oven to 400F.
3. Wash cranberries, removing stems.
4. Combine flour, sugar, and salt in ³/₁-quart saucepan. Stir in cranberries, water, raisins, and lemon peel.
5. Cook, covered, over medium heat until cranberries start to pop – about 10 minutes. Remove from heat.
6. Add butter; cool about 5 minutes.
7. Meanwhile, roll out other half of pastry into an 11-inch circle. With knife or pastry wheel, cut 8 (¹/₂-inch-wide) strips.
8. Turn cranberry-raisin filling into pie shell. Moisten edge of shell lightly with cold water. Arrange 4 pastry strips, 1 inch apart, across filling; press ends to rim of pastry. Place 4 pastry strips across first ones, at right angles, to make lattice. Press ends to rim of shell.
9. Fold overhang of lower crust over ends of strips, to make a rim. Crimp rim decoratively. Lightly brush pastry with egg.
10. Bake 45 to 50 minutes, or until crust is nicely browned. Cool partially on wire rack; serve slightly warm.

MAKES 6 TO 8 SERVINGS

Desserts



STEAMED CRANBERRY PUDDING

2 cups fresh cranberries	1/2 teaspoon salt
1/2 cup diced citron	1 1/2 teaspoons baking soda
1/2 cup chopped walnuts	
1/2 cup dark molasses	2 tablespoons cold water
1 1/2 cups sifted all-purpose flour	

1. Thoroughly oil 1-quart mold.
2. Wash cranberries, removing stems; chop coarsely. Combine cranberries, citron, walnuts, and molasses in medium bowl.
3. Sift flour with salt over cranberry mixture.
4. Dissolve baking soda in 2 tablespoons cold water. Add to cranberry mixture; stir until thoroughly combined.
5. Turn into prepared mold; cover tightly with foil or tight-fitting cover. Place on trivet in deep kettle.
6. Add enough boiling water to come halfway up side of mold; simmer, with kettle covered, 4 hours.
7. Remove mold from kettle. Let stand several minutes; then gently remove pudding from mold.
8. Serve warm, with Vanilla Sauce, below.

MAKES 6 TO 8 SERVINGS

VANILLA SAUCE

1/2 cup butter or margarine	1/2 cup light cream
1 cup sugar	1 teaspoon vanilla extract

1. Melt butter in medium saucepan.
2. Remove from heat. Add remaining ingredients, mixing well. Simmer, stirring, over low heat, about 5 minutes, or until sugar is dissolved and sauce is heated.
3. Serve hot, over Steamed Cranberry Pudding.

MAKES ABOUT 1 1/2 CUPS

NESSELRODE CREAM PUFFS (Pictured on pages 4-5)

Cream Puffs	2 cups milk
6 or 8 cream-puff shells	1/2 cup prepared Nesselrode sauce
Nesselrode Filling	Confectioners' sugar
1 pkg (3 3/8 oz) vanilla-pudding and pie-filling mix	

1. Buy the cream-puff shells or make them from your favorite recipe.

2. **Make Nesselrode Filling.** Prepare pudding mix as package label directs for pie filling using milk. Cool slightly.
3. Fold in Nesselrode sauce; turn into medium bowl. Place sheet of waxed paper directly on surface; refrigerate.

4. Shortly before serving, split puffs crosswise.
5. Fill each with about 1/4 cup filling. Then sift confectioners' sugar over top.

MAKES 6 OR 8 SERVINGS

SWEDISH RICE PORRIDGE

2 tablespoons butter or margarine	1 teaspoon salt
1 cup raw regular white rice	2 tablespoons sugar
4 cups milk	1 teaspoon vanilla extract
2-inch cinnamon stick	1 blanched almond
1 cup heavy cream	1 cup raspberry preserves

1. Melt 1 tablespoon butter in a 3-quart saucepan. Add rice and 1 cup water; bring to boiling.
2. Boil, uncovered, 5 to 10 minutes, or until water is evaporated.
3. Add milk and cinnamon stick; simmer slowly, uncovered, 35 to 40 minutes, or until rice is tender; stir occasionally.
4. Gently stir in cream, salt, sugar, vanilla, rest of butter, and the almond.
5. Meanwhile, melt raspberry preserves in 1/4 cup water over low heat. Strain.
6. Serve porridge warm, with raspberry sauce.

MAKES 6 TO 8 SERVINGS

Note: This is a favorite Christmas Eve dessert. Traditionally, whoever is served the almond will marry before next Christmas.



DANISH FRUIT PUDDING

2 pkg (10-oz size) frozen sliced strawberries, thawed	Sugar
2 pkg (10-oz size) frozen raspberries, thawed	1/4 cup cornstarch
	1/2 cup cold water
	Whipped cream or light cream

1. Drain berries; reserve juice (2 cups). Turn berries into six to eight dessert dishes or a medium serving bowl.
2. In large saucepan, combine 2 tablespoons sugar and the cornstarch; mix well. Stir in reserved fruit juice and 1/2 cup cold water; mix well.
3. Cook over medium heat, stirring, until mixture is thickened and translucent (do not boil) – takes 10 minutes.
4. Pour over berries in individual dessert dishes or large serving bowl. Sprinkle surface of each lightly

with sugar. Refrigerate several hours, or until well chilled.

5. To serve, decorate top of each with a mound of whipped cream, or serve with light cream.

MAKES 6 TO 8 SERVINGS



STEAMED PUMPKIN PUDDING

2 cups sifted all-purpose flour	$\frac{3}{4}$ cup light brown sugar, firmly packed
$1\frac{1}{2}$ teaspoons baking powder	2 eggs
$\frac{1}{4}$ teaspoon baking soda	$\frac{3}{4}$ cup canned pumpkin
1 teaspoon salt	$\frac{1}{4}$ cup light molasses or dark corn syrup
2 teaspoons pumpkin-pie spice	1 cup finely chopped pecans
$\frac{1}{2}$ cup soft shortening	
$\frac{1}{4}$ cup granulated sugar	

1. Sift flour with baking powder, baking soda, salt, and spice; set aside.

2. In large bowl of electric mixer, at medium speed, beat shortening with sugars until light. Add eggs; beat until very light and fluffy.

3. At low speed, beat in flour mixture alternately with combined pumpkin and molasses, beginning and ending with flour mixture. Stir in pecans.

4. Turn batter into well-greased $1\frac{1}{2}$ -quart mold. Cover with tight-fitting lid (or with foil, tied with string); place on trivet in deep kettle.

5. Add boiling water to come halfway up side of mold. Cover kettle; bring to boiling. Reduce heat, and boil gently $2\frac{1}{2}$ hours.

6. Remove mold from kettle; leave pudding in mold 5 minutes.

7. Turn out onto serving plate. Serve pudding warm, with Eggnog Sauce, below.

MAKES 8 SERVINGS

Note: Pudding may be steamed ahead of time, foil-wrapped, and refrigerated. Just before serving, re-heat pudding, wrapped in foil, at 325F for 50 to 60 minutes.

EGGNOG SAUCE

$\frac{1}{2}$ cup heavy cream	$\frac{1}{2}$ cup dairy eggnog
2 tablespoons confectioners' sugar	1 tablespoon white rum or brandy (optional)

1. In small bowl, beat cream with sugar until stiff. Gently fold in eggnog and rum until well blended.

2. Refrigerate, covered.

3. Just before serving, gently blend again, with rubber spatula. Serve with Steamed Pumpkin Pudding, chocolate or coffee ice cream, or fresh-fruit cup.

MAKES $1\frac{1}{2}$ CUPS

BAKED PUMPKIN PUDDING

$1\frac{2}{3}$ cups sifted all-purpose flour	1 cup light-brown sugar, firmly packed
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{3}$ cup soft shortening
1 teaspoon baking soda	1 cup canned pumpkin
1 teaspoon salt	$\frac{1}{2}$ cup water
1 teaspoon ground cinnamon	$\frac{1}{2}$ cup coarsely chopped Brazil nuts or walnuts
$\frac{1}{2}$ teaspoon ground cloves	1 egg

1. Preheat oven to 350F. Lightly grease and flour a 9-by-9-by- $1\frac{3}{4}$ -inch pan.

2. Into large bowl of electric mixer, sift flour with baking powder, baking soda, salt, cinnamon, and cloves.

3. Add brown sugar, shortening, pumpkin, $\frac{1}{2}$ cup water, and the nuts; beat, at medium speed and scraping down side of bowl with rubber spatula, 2 minutes, or until batter is well blended and smooth.

4. Add egg; beat 2 minutes. Turn into prepared pan; bake 40 to 45 minutes, or until cake tester inserted in center comes out clean.

5. Let cool slightly in pan, on wire rack. Then cut into 9 squares. Serve warm, with Fluffy Brandy Sauce, below.

MAKES 9 SERVINGS

Note: Cake may be baked several hours ahead and stored at room temperature. Just before serving, re-heat in 300F oven for 15 to 20 minutes.

FLUFFY BRANDY SAUCE

1 egg white	1 egg yolk
Dash salt	$\frac{1}{2}$ cup heavy cream, whipped
1 cup sifted confectioners' sugar	3 tablespoons brandy

1. In small bowl of electric mixer, at high speed, beat egg white with salt until foamy.

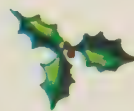
2. Add $\frac{1}{2}$ cup sugar, a few tablespoons at a time, beating well after each addition. Continue beating just until egg white forms soft peaks when beater is raised.

3. Beat egg yolk in small bowl (with same beater) until thick and lemon-colored. Gradually add remaining sugar, beating until very thick and light.

4. At low speed, beat into egg-white mixture along with whipped cream and brandy, beating only until combined.

MAKES $1\frac{1}{2}$ CUPS

Note: Sauce may be made several hours ahead of time and refrigerated. Before serving, beat with fork, to fluff.



CARAMEL-PUMPKIN FLAN

Pumpkin Custard	1/2 teaspoon salt
1 cup canned or cooked pumpkin	2 teaspoons vanilla extract
1 cup milk	1/3 cup brandy
1 cup light cream	
6 eggs	Boiling water
1/2 cup sugar	1/2 cup sugar

1. Preheat oven to 325F.
2. **Make Pumpkin Custard.** In medium saucepan, combine pumpkin, milk and cream, stirring until well blended. Heat over low heat until bubbles form around edge of pan.
3. In large bowl, with rotary beater, beat eggs slightly. Add sugar, salt and vanilla. Gradually stir in hot milk mixture and brandy. Pour into a 9-inch deep pie plate or a 10-inch pie plate.
4. Set dish in shallow pan; pour boiling water to a depth of 1/2 inch around dish.
5. Bake 50 to 60 minutes, or until silver knife inserted in center comes out clean. Let custard cool; refrigerate 6 to 8 hours or overnight.
6. To serve: In a medium-size, heavy skillet, over medium heat, cook 1/2 cup sugar until it melts and forms a light-brown syrup. Stir to blend.
7. With tip of spoon, drizzle caramel over flan in a decorative pattern. Serve at once, or refrigerate.

MAKES 8 SERVINGS



Caramel-Pumpkin Flan

GLAZED ORANGE TARTE

2 cups sugar	1/4 cup sugar
1/4 cup light corn syrup	1/4 teaspoon salt
4 medium navel oranges, unpeeled, sliced 1/4 inch thick	1/2 cup butter or regular margarine
2 tablespoons Grand Marnier	1 egg, slightly beaten

Pastry Cream, page 30

Candied red cherries

1/2 cup apricot preserves

Pastry

1 1/2 cups sifted all-purpose flour (sifted before measuring)

1. Day ahead, prepare orange slices: In heavy, 4-quart Dutch oven, combine 2 cups sugar, the corn syrup and 2 cups water. Bring to boiling, stirring constantly, until sugar is dissolved. Boil, uncovered, 10 minutes.
2. Add orange slices; reduce heat; simmer slowly 1 1/2 hours, or until orange slices are glazed and peel is tender. Remove from heat. Add Grand Marnier. Turn into shallow dish so orange slices are evenly covered with syrup.
3. Cover; let stand at room temperature overnight.
4. **Make Pastry.** With fork, blend flour, sugar and salt in medium bowl, to mix well.
5. With pastry blender, cut in butter until dough is in small particles, the size of small peas. Stir in egg; blend well.
6. Form into a ball; refrigerate overnight, or until ready to roll out.
7. Make Pastry Cream.
8. Next day, make pastry shell: Roll pastry on lightly floured pastry cloth to form a 14-inch circle. Lift into a fluted 12-inch pan with removable bottom in place. Press evenly to bottom and side all around; pastry should come halfway up the side. Prick all over with fork. Refrigerate until ready to bake.
9. Preheat oven to 400F. Bake pastry shell 15 minutes. Cool on wire rack.
10. About 1 1/2 hours before serving, gently remove outer rim of pan from pastry, keeping shell on bottom.
11. Drain orange slices; reserve syrup.
12. Fill pastry shell with chilled pastry cream. Overlap orange slices around the edge, then in the center. Garnish with candied cherries.
13. In small saucepan, bring to boiling 1 cup reserved syrup; boil, uncovered, to reduce it to 1/4 cup. Add apricot preserves; stir over low heat until melted.
14. Use to brush over orange slices, coating completely. Refrigerate about 1 hour, to chill well.

MAKES 10 TO 12 SERVINGS

Glazed Orange Tarte ►



PASTRY CREAM

2/3 cup sugar	6 egg yolks, slightly beaten
1/4 teaspoon salt	1 1/2 teaspoons vanilla extract
3 tablespoons cornstarch	3 tablespoons Grand Marnier
3 cups milk	

1. In medium-size, heavy saucepan, mix sugar, salt and cornstarch. Stir in milk.
2. Cook, stirring constantly, over medium heat until mixture thickens and begins to boil; boil 1 minute. Remove from heat.
3. Add a little hot mixture to egg yolks, mixing well. Return to pan.
4. Cook, stirring constantly, until mixture is thick and bubbly.
5. Stir in vanilla. Let cool to room temperature – about 1 hour. Add Grand Marnier. Refrigerate, with waxed paper placed directly on surface, until well chilled.

MAKES ABOUT 3 1/3 CUPS



BAKED CRANBERRY-APPLE DUMPLINGS

Pastry for 2-crust pie	1 egg yolk
4 medium baking apples (about 2 lb)	1 tablespoon water
2 tablespoons sugar	Cranberry-Apple Sauce,
1/4 teaspoon ground cinnamon	below
2 tablespoons butter or margarine, melted	Whipped cream or vanilla ice cream (optional)

1. Form pastry into a ball; wrap in waxed paper. Place in refrigerator.
2. Pare and core apples. On sheet of waxed paper, combine sugar and cinnamon.
3. Preheat oven to 450F. Lightly butter a 12-by-8-by-2-inch baking dish.
4. On lightly floured pastry cloth or surface, roll out pastry to a rectangle, 30 inches long and 4 1/2 inches wide. Using pastry wheel, cut lengthwise into four strips.
5. Roll apples in cinnamon-sugar mixture; reserve remaining mixture.
6. Starting at the top, spiral a pastry strip around each apple, letting each row overlap slightly; moisten the overlapping edges with cold water; press edges to seal. Press sides and bottom of pastry against apple. Spoon melted butter into center of each apple. Brush pastry with egg yolk mixed with 1 tablespoon water. Sprinkle with reserved cinnamon-sugar mixture.
7. Bake 15 minutes; reduce heat to 350F; continue baking dumplings 15 minutes.
8. Remove from oven. Spoon 1 tablespoon Cran-

berry-Apple Sauce into center of each apple and the remaining sauce around the apples.

9. Bake 15 minutes longer, or until apples are tender. Serve warm. Nice with whipped cream or vanilla ice cream.

MAKES 4 SERVINGS

CRANBERRY-APPLE SAUCE

1 cup cranberries, washed	1/4 cup water
3/4 cup sugar	2 medium apples, pared, cored and chopped
2 tablespoons maple or maple-flavored syrup	2 tablespoons butter or margarine

1. In medium saucepan, combine cranberries and sugar; mash cranberries slightly with fork.
2. Add maple syrup and 1/4 cup water; mix well. Bring to boiling, stirring constantly, about 3 minutes, or until cranberries pop.
3. Add apple and butter; simmer, covered, 5 minutes.

CHOCOLATE-NESSSELRODE MOUSSE

6 eggs	1/2 cup prepared
1 1/2 pkg (6-oz size) semisweet-chocolate pieces	Nesselrode
1/2 cup sweet butter	1/2 cup heavy cream, whipped
3 tablespoons cognac, brandy or rum	

1. One or two days before serving: Separate eggs, turning whites into a medium bowl. Let whites warm to room temperature.
 2. In top of double boiler, over hot, not boiling, water, melt chocolate and butter; stir to blend. Remove from hot water.
 3. Using wooden spoon, beat egg yolks into chocolate mixture, one at a time, beating well after each addition. Set aside to cool. Stir in cognac. With rubber spatula, fold in 1/4 cup Nesselrode just until combined.
 4. When the chocolate mixture has cooled, beat egg whites with rotary beater just until stiff peaks form when beater is slowly raised.
 5. With rubber spatula or wire whisk, gently fold chocolate mixture into egg whites, using an under-and-over motion. Fold only enough to combine mixtures – there should be no white streaks.
 6. Turn into an attractive 1-quart serving dish. Refrigerate mousse overnight.
 7. To serve: Spread 1/4 cup Nesselrode over top, leaving a 1-inch circle in center.
 8. Put whipped cream through pastry bag with a number-6 decorating tip. Pipe cream around edge.
- MAKES 12 SERVINGS



ROSÉ-WINE MOLD WITH GREEN GRAPES

1 lb seedless green grapes $\frac{3}{4}$ cup sugar
3 env unflavored gelatine 1 bottle ($\frac{3}{4}$ quart) rosé wine
1 cup water

1. Wash grapes under cold water; drain well. Dry on paper towels. Remove stems from about 35 grapes. Reserve rest for garnish. Refrigerate a 6-cup decorative mold.
2. In small saucepan, sprinkle gelatine over 1 cup water to soften. Heat over low heat, stirring constantly, until gelatine is dissolved. Stir in sugar until dissolved.
3. In medium bowl, combine gelatine mixture and wine. Place bowl in larger bowl of ice and water. Chill, stirring occasionally, until mixture thickens and mounds slightly; takes about 20 minutes.
4. Spoon a layer of gelatine in bottom of mold; refrigerate to set — about 20 minutes.
5. Form seven grape clusters, using about five grapes for each one. Arrange on gelatine, spacing evenly, around bottom of mold.
6. Spoon remaining gelatine mixture into mold to fill. Refrigerate 3 hours or overnight, or until gelatine is firm enough to unmold.

Mincemeat Glacé



7. To unmold: Run a small spatula around edge of mold. Invert over serving platter; place a hot, damp dishcloth over inverted mold and shake gently to release. Refrigerate if not serving at once. Garnish with small bunches of green grapes.
- MAKES 8 SERVINGS

HOLIDAY FRUITCAKE ICE CREAM

1 quart vanilla ice-cream 2 cups fruitcake crumbs

1. Let ice cream stand at room temperature until just soft.
 2. Turn into large bowl, reserving ice-cream container. Add fruitcake crumbs; stir, with rubber spatula, to mix well.
 3. Pack mixture into container. Freeze for about 3 hours, or until it is firm.
- MAKES 6 SERVINGS

MINCEMEAT GLACÉ

1 cup prepared mincemeat 1 quart soft vanilla ice cream
 $\frac{1}{4}$ cup slivered toasted almonds

1. Drain mincemeat well. Mix with almonds.
 2. With spatula or back of large spoon, press a fourth of ice cream into bottom of a 5-cup mold.
 3. Then press three fourths of mincemeat mixture irregularly on side of mold. Pack in rest of ice cream. Fill any crevices with remaining mincemeat mixture.
 4. Freeze in freezer overnight, or until ice cream is firm.
 5. To unmold: Loosen edge with sharp knife. Invert mold on round of aluminum foil or serving platter. Place hot, damp dishcloth around mold, to melt ice cream slightly; then shake out ice cream.
 6. Store in freezer until serving time (freezer-wrap if to be stored longer than several hours).
- MAKES 7 OR 8 SERVINGS

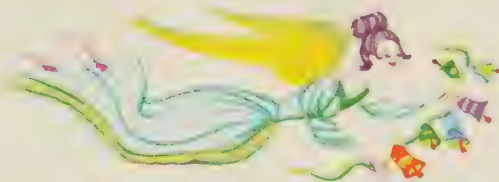
SHERRIED-MINCEMEAT ICE-CREAM SUNDAES

$2\frac{1}{2}$ cups prepared mincemeat, undrained $\frac{1}{2}$ cup sherry
 $\frac{1}{2}$ cup broken walnuts Vanilla ice cream

1. Combine mincemeat and walnuts in saucepan; heat, stirring, to boiling.
 2. Remove from heat. Stir in sherry. Serve hot, over ice cream.
- MAKES $3\frac{1}{2}$ CUPS



Cookies



No doubt about it – more cookies are baked between Thanksgiving and Christmas than all the rest of the year put together! And with good reason. What is more cheering for a snack by a crackling fire? What is easier to have on hand for the unexpected guests who drop in? What makes the best table and tree decorations we know? What keeps the children from underfoot while all the exciting preparations are going on? Why cookies, of course. Better bake lots of them...

CHOCOLATE-PEPPERMINT BARS (Pictured on pages 40-41)

Bottom Layer	1 tablespoon milk
1 square unsweetened chocolate	1/4 teaspoon vanilla extract
1/4 cup butter or margarine	1 square unsweetened chocolate, melted
1 egg	
1/2 cup granulated sugar	Glaze
1/4 cup sifted all-purpose flour	1/2 cup sifted confectioners' sugar
1/4 cup chopped walnuts	1 1/2 teaspoons milk
	Few drops red or green food color (optional)
Filling	1/8 teaspoon peppermint extract
2 tablespoons butter or regular margarine, softened	
1 cup sifted confectioners' sugar	

1. Preheat oven to 350F. Grease an 8-by-8-by-2-inch pan.
2. **Make Bottom Layer.** Melt chocolate and butter together over hot water. Cool slightly.
3. In medium bowl, beat egg until frothy. Stir in chocolate mixture and granulated sugar. Add flour and walnuts, stirring until well blended.
4. Turn into prepared pan; bake 15 minutes. Cool thoroughly on wire rack.
5. **Make Filling.** In small bowl, blend all filling ingredients. Spread over cookie layer. Refrigerate at least 10 minutes.
6. **Make Glaze.** Combine all ingredients, stirring until smooth. Spread evenly over filling. Refrigerate 15 minutes, to harden glaze.
7. With sharp knife, cut into bars.

MAKES 18

CHRISTMAS LOGS (Pictured on pages 40-41)

3/4 cup butter or regular margarine, softened	1/4 teaspoon salt
1/3 cup sugar	1 egg, slightly beaten
1 teaspoon almond extract	1/4 cup finely chopped unblanched almonds
2 cups sifted all-purpose flour	1 1/2 teaspoons sugar

1. Preheat oven to 350F. Lightly grease cookie sheets.
2. In large bowl, beat butter, sugar, and almond extract, with wooden spoon, until light and fluffy.
3. Stir in flour and salt; mix with hands until smooth.
4. Turn out dough onto lightly floured surface. Shape into a roll, 6 inches long.
5. With sharp knife, cut roll crosswise into 6 parts. Shape each part into a roll, 12 inches long and 3/4 inch in diameter. Cut each roll into 6 (2-inch) pieces.
6. Place, 1 inch apart, on prepared cookie sheets. Brush top lightly with egg; then sprinkle with mixture of almonds and sugar.
7. Bake 15 to 20 minutes, or until lightly browned.

MAKES 3 DOZEN



CHRISTMAS STARS (Pictured on pages 4-5)

1 cup butter, softened	2 1/2 cups sifted all-purpose flour
1/2 cup granulated sugar	

1. In large bowl of electric mixer, at medium speed, cream butter with sugar until light and fluffy.
2. At low speed, thoroughly blend in flour.
3. Wrap dough in waxed paper; refrigerate until well chilled, for easier handling.
4. Preheat oven to 300F. On lightly floured surface, roll out dough 1/3 inch thick. Cut into 3-inch stars.
5. Bake on ungreased cookie sheet 20 to 25 minutes, or until light-golden. Remove to wire rack; cool.

MAKES 2 DOZEN

CHRISTMAS CHOCOLATE BARS (Pictured on pages 40-41)

1½ cups sifted all-purpose flour	1 egg
1 teaspoon ground cinnamon	1 teaspoon vanilla extract
½ teaspoon ground cloves	¼ cup chopped mixed candied fruit
¼ teaspoon allspice	¼ cup finely chopped almonds
1 teaspoon baking powder	2 squares unsweetened chocolate, grated
¼ teaspoon salt	
½ cup butter or margarine, softened	
1¼ cups light-brown sugar, firmly packed	

Chocolate-Rum Frosting, below

1. Preheat oven to 350F. Lightly grease a 9-by-9-by-1¾-inch pan.
2. Sift flour with spices, baking powder, and salt. Set aside.
3. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, egg, and vanilla until smooth.
4. Stir in flour mixture, fruit, almonds, and chocolate. Spread evenly in prepared pan.
5. Bake 25 to 30 minutes, or until surface springs back when gently pressed with finger.
6. Cool, in pan, on wire rack. Then frost top with Chocolate-Rum Frosting. Cut into bars.

MAKES 32

CHOCOLATE-RUM FROSTING

2 squares unsweetened chocolate	1 teaspoon vanilla extract
2 tablespoons butter or regular margarine, softened	2 cups sifted confectioners' sugar
	¼ cup light rum
Dash salt	

1. Melt chocolate over hot water; let cool.
2. In medium bowl, combine chocolate with rest of ingredients. Beat until smooth.

MAKES ABOUT 1 CUP

ALMOND LACE WAFERS (Pictured on pages 40-41)

½ cup ground blanched almonds	½ cup sugar
½ cup butter or margarine	1 tablespoon sifted all-purpose flour
	2 tablespoons milk

1. Preheat oven to 375F. Generously grease and flour cookie sheets.
2. Combine all ingredients in a small saucepan. Cook, stirring, over low heat, until butter melts.
3. Drop by teaspoonfuls, 4 inches apart, onto prepared cookie sheet. (Bake only 4 or 5 at a time.) Bake 6 to 8 minutes, or until cookies are light-brown and the centers are bubbling.

4. Let stand one minute. Working quickly, remove from cookie sheet, and roll immediately over the handle of a wooden spoon.

5. Gently slide cookie off handle; place, seam side down, on wire rack; cool. (If cookies become too crisp to roll, return to oven for a minute or two.)

6. Regrease and re-flour cookie sheet before baking each batch.

MAKES ABOUT 2 DOZEN

CANDIED ALMOND BONBONS (Pictured on pages 40-41)

½ cup light molasses	½ teaspoon ground allspice
¼ cup water	¼ teaspoon ground cloves
1 pkg (15 oz) dark seedless raisins	¼ cup butter or regular margarine, softened
1 jar (1 lb) mixed candied fruits and peels, finely chopped	¾ cup sugar
½ cup coarsely chopped blanched almonds	3 eggs
1½ cups sifted all-purpose flour	¼ cup brandy or orange juice
¾ teaspoon ground cinnamon	Brandy
½ teaspoon ground nutmeg	

1. In large saucepan, combine molasses with ¼ cup water; bring to boiling. Add raisins; simmer 5 minutes.

2. Remove from heat; stir in fruits and peels, and almonds. Set aside.

3. Preheat oven to 325F. Sift flour with spices. Set aside.

4. In large bowl of electric mixer, at medium speed, beat butter, sugar, and eggs until light.

5. At low speed, beat in flour mixture, alternately with ¼ cup brandy. Stir in molasses-fruit mixture.

6. Spoon 1 rounded teaspoonful batter into each of 160 ungreased foil bonbon cups. Bake 30 minutes, or until cake tester inserted in center comes out clean. Cool completely.

7. To store: Arrange bonbons in 2 large, shallow dishes. Cover with large piece of cheesecloth or foil. Store in cool place, soaking cheesecloth with brandy every week.

MAKES 160

WALNUT BALLS

2 cups sifted all-purpose flour	1½ teaspoons vanilla extract
1 cup butter or margarine, softened	½ teaspoon ground cinnamon
2 cups finely chopped walnuts	Confectioners' sugar
¼ cup granulated sugar	Chocolate sprinkles (optional)
¼ teaspoon salt	

1. In large bowl, combine flour, butter, walnuts,

granulated sugar, salt, vanilla, and cinnamon. Mix with hands until thoroughly blended.

2. Refrigerate dough 30 minutes.

3. Meanwhile, preheat oven to 375F.

4. Form dough into balls, 1 inch in diameter. Place, 1 inch apart, on ungreased cookie sheets. Bake 15 to 20 minutes, or until cookies are set but not brown.

5. Let stand on cookie sheets 1 minute; remove to wire rack; cool partially.

6. Roll warm cookies in confectioners' sugar; cool completely.

7. Just before serving, roll again in confectioners' sugar. Top with chocolate sprinkles.

MAKES ABOUT 4 DOZEN

PFEFFERNUESSE (Pictured on pages 4-5)

6 cups sifted all-purpose flour	1/4 teaspoon ground anise
2 teaspoons baking powder	1/8 teaspoon ground cardamom
1/2 teaspoon salt	5 eggs
1/2 teaspoon black pepper	2 cups light-brown sugar, firmly packed
1/2 teaspoon ground mace	3 tablespoons black coffee
1/2 teaspoon ground nutmeg	1 cup ground blanched almonds
1 teaspoon cloves	1 teaspoon grated lemon peel
1 teaspoon ground allspice	1 jar (4 oz) diced citron
3 teaspoons ground cinnamon	1/2 cup confectioners' sugar

1. Sift flour with baking powder, salt, pepper, and spices into large bowl; set aside.

2. In large bowl of electric mixer at high speed, beat eggs until fluffy – about 5 minutes. Gradually beat in brown sugar.

3. At low speed, alternately beat in flour mixture, in fourths, and coffee, in thirds.

4. Fold in almonds, lemon peel, and citron.

5. Wrap dough in waxed paper or foil; refrigerate until well chilled – at least 2 hours.

6. Meanwhile, preheat oven to 300F. Lightly grease cookie sheets.

7. Roll dough into balls, using 1 tablespoon dough for each.

8. Place, on cookie sheets; bake 18 to 20 minutes. Remove to wire rack; cool. Roll in confectioners' sugar.

MAKES ABOUT 4 DOZEN

PECAN BALLS (Pictured on pages 4-5)

1 cup sifted all-purpose flour	2 tablespoons granulated sugar
1/2 cup butter or regular margarine, softened	1/8 teaspoon salt
1 cup finely chopped pecans or hazelnuts	1 teaspoon vanilla extract
	Confectioners' sugar

1. In large bowl, combine all ingredients except confectioners' sugar. With hands, mix until thoroughly blended. Refrigerate 30 minutes.

2. Meanwhile, preheat oven to 375F. Using hands, roll dough into balls 1 1/4 inches in diameter. Place, 1 inch apart, on ungreased cookie sheets.

3. Bake 15 to 20 minutes, or until cookies are set but not brown. Let stand 1 minute before removing from cookie sheets. Remove to wire rack; cool slightly.

4. Roll in confectioners' sugar while still warm; cool completely. Just before serving, reroll in sugar.

MAKES ABOUT 20



CHRISTMAS MERINGUES

4 egg whites	1/4 cup chopped candied cherries
1 1/4 cups sugar	
3/4 cup coarsely chopped pecans	1/2 teaspoon cinnamon

1. Preheat oven to 300F. Lightly grease cookie sheets.

2. In large bowl of electric mixer, let egg whites warm to room temperature – 1 hour.

3. With mixer at high speed, beat whites just until soft peaks form when beater is slowly raised.

4. Add sugar, 2 tablespoons at a time, beating well after each addition. Continue beating until stiff peaks form when beater is slowly raised.

5. Fold in pecans, cherries, and cinnamon.

6. Drop mixture by heaping teaspoonfuls, 1 inch apart, on prepared cookie sheets. Bake 25 to 30 minutes, or until faintly colored.

7. Cool on wire rack. Store in airtight container.

MAKES ABOUT 5 DOZEN



Candies and Confections

There's no sweeter way to greet the holidays than candy, and no more sweetly personal way than with homemade treats. You'll enjoy making them as much as we did. One great satisfaction: Even those friends who seem to have everything won't have these candies until you give them. And our candies are good for children, even wholesome, for most of them are made of assorted dried fruits, nuts, milk, sugar.

COOKED CANDIES

The most important ingredient in cooked candies is granulated sugar. The sugar is dissolved in a liquid and cooked to a specific concentration for each variety of candy.

The boiling temperature indicates the concentration of the solution; that is, the longer it is cooked, the more concentrated it becomes and the higher the temperature reached. For this reason, we strongly urge the use of a candy thermometer to measure the temperature accurately and to prevent under- or over-cooked candy.

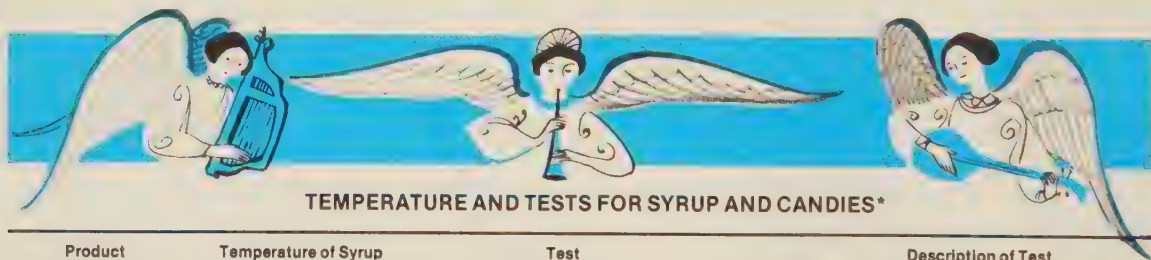
In the temperature chart, below, you will find cold-water tests listed as alternates to the thermometer readings recommended. To make these cold-water tests: Drop about 1/2 teaspoon hot syrup into 1 cup very cold water. Shape the syrup with fingers, to determine whether it has reached the desired temperature.

Equipment for Candy Making

- Heavy-aluminum or stainless-steel saucepan.
- Long-handled wooden spoon, for stirring and beating.
- Candy thermometer – should have clamp to fasten to side of pan.
- Medium-sized spatula and sharp knife.

To Use Candy Thermometer

Bulb of thermometer should be immersed in boiling syrup but should not touch bottom of pan. Test the accuracy of the thermometer in boiling water. For example: If the thermometer registers 214F when water boils (boiling point of water is 212F), the candy must be cooked two degrees higher than recipes calls for.



TEMPERATURE AND TESTS FOR SYRUP AND CANDIES*

Product	Temperature of Syrup	Test	Description of Test
Syrup	230to234F	Thread	Syrup spins a 2-inch thread when dropped from fork or spoon
Fondant	234 to 240F	Soft ball	Syrup, when dropped into very cold water, forms a soft ball, which flattens on removal from water
Fudge			
Penuche			
Caramels	244 to 248F	Firm ball	Syrup, when dropped into very cold water, forms a firm ball, which does not flatten on removal from water
Divinity	250 to 266F	Hard ball	Syrup, when dropped into very cold water, forms a ball, which is hard enough to hold its shape, yet plastic
Marshmallows			
Popcorn balls			
Butterscotch	270 to 290F	Soft crack	Syrup, when dropped into very cold water, separates into threads, which are hard but not brittle
Taffies			
Brittle	300 to 310F	Hard crack	Syrup, when dropped into very cold water separates into threads, which are hard and brittle
Glacé			
Barley sugar	320F	Clear liquid	Sugar liquifies
Caramel	338F	Brown liquid	Liquid becomes brown

* From American Home Economics Association "Handbook of Food Preparation."

APRICOT-NUT BALLS

3 cups sugar	2 teaspoons vanilla
1/2 teaspoon salt	extract
1 1/2 cups sour cream	1 1/2 cups finely chopped
1 cup chopped dried	walnuts
apricots	

1. In heavy, 3-quart saucepan, combine sugar, salt, sour cream, and apricots. Cook, over medium heat, stirring, until sugar is dissolved and mixture begins to boil.
 2. Continue to cook, stirring occasionally, to 236F on candy thermometer, or until a little in cold water forms a soft ball.
 3. Let cool 10 minutes. Stir in vanilla and 1/2 cup nuts; cool 1 hour.
 4. With wooden spoon, beat mixture vigorously 1 minute; refrigerate 30 minutes.
 5. Form mixture into balls 3/4 inch in diameter. Roll in rest of nuts. Store, covered, in refrigerator.
- MAKES ABOUT 7 DOZEN

COFFEE CARAMELS

1 cup granulated sugar	1/2 cup heavy cream
1/2 cup light-brown sugar,	1 cup milk
firmly packed	1/4 cup butter or regular
1/2 cup light corn syrup	margarine
2 tablespoons instant	1 teaspoon vanilla
coffee	extract

1. Line a 9-by-5-by-3-inch loaf pan with foil. Lightly butter foil. In medium saucepan, combine all ingredients except vanilla.
2. Cook, stirring, over low heat until sugars are dissolved.
3. Over medium heat, cook, uncovered and stirring occasionally, to 248F on a candy thermometer, or until a little in cold water forms a ball as firm as you want caramels to be.
4. Remove from heat. Stir in vanilla. Turn into prepared pan; let cool.
5. With sharp knife, cut into 36 pieces. Wrap individually in waxed paper.

MAKES 1 POUND

VANILLA CARAMELS: Omit instant coffee.

BASIC FONDANT

2 cups sugar	1 cup water
2 tablespoons light corn	1 teaspoon vanilla
syrup	extract

1. In small saucepan, combine sugar, corn syrup, and 1 cup water.
2. Over low heat, stir until sugar is dissolved.
3. Bring to boiling; cover, and boil 3 minutes.
4. Boil, uncovered, without stirring, to 238F on can-

dy thermometer, or until a small amount in cold water forms a soft ball.

5. As crystals form, wipe them from side of pan with damp cloth.
6. Pour out onto marble slab or large platter that has been rinsed or wiped with cold water.
7. Let syrup cool to 110F, or lukewarm.
8. With wooden spoon, work mixture to center of slab until a creamy white mass forms.
9. Knead with hands, to produce a smooth mixture.
10. Place in small bowl or jar; cover tightly with damp cloth. Store in cool place 2 to 3 days, to ripen.
11. When ready to use, knead in vanilla extract.

MAKES 1 POUND

PEANUT-BUTTER CARAMELS

1 cup light corn syrup	1/2 cup chunky peanut
1 cup sugar	butter
1/2 cup heavy cream	

1. Line a 9-by-5-by-3-inch loaf pan with foil. Lightly butter foil. In heavy 2-quart saucepan, combine corn syrup and sugar.
2. Bring to boiling, stirring constantly. Over medium heat, cook, uncovered and stirring frequently, to 245F on candy thermometer, or until syrup dropped into very cold water forms a ball that does not flatten on removal from water.
3. Gradually stir in cream and peanut butter; mixture should not stop boiling.
4. Over medium heat, cook, stirring constantly, until mixture returns to 245F.
5. Remove from heat; turn into prepared pan; let cool.
6. With sharp knife, cut into 24 pieces. Wrap each individually in waxed paper. Keep refrigerated.

MAKES 24

HAZELNUT CARAMELS

1 1/4 cups sugar	1 tablespoon butter or
3/4 cup light corn syrup	margarine
1/4 cup dark corn syrup	1/2 cup chopped
1 cup heavy cream	hazelnuts or filberts

1. In heavy 3-quart saucepan, combine sugar, light and dark corn syrups and heavy cream. Stir to mix well.
2. Cook over medium heat, uncovered, to 240F on candy thermometer, or until a little syrup dropped in cold water forms a soft ball – about 45 minutes. Add butter and nuts.
3. Pour into foil bonbon cups; place on tray. Or pour into an 8-by-8-by-2-inch pan lined with foil that has been buttered lightly. When cool, cut into squares. Store in refrigerator.

MAKES ABOUT 70

OLD-FASHIONED CHOCOLATE FUDGE

- | | |
|--|--|
| 3 cups sugar | 2 tablespoons light corn syrup |
| 1/4 teaspoon salt | |
| 1/2 cup sifted unsweetened cocoa; or 3 squares unsweetened chocolate, cut up | 3 tablespoons butter or margarine |
| 1 cup milk; or 1/2 cup undiluted evaporated milk combined with 1/2 cup water | 1 teaspoon vanilla extract |
| | 1 cup coarsely chopped walnuts or pecans |

1. Lightly butter an 8-by-8-by-2-inch or 9-by-9-by-1 3/4-inch pan.
 2. In heavy 3-quart saucepan, combine sugar, salt, cocoa, milk, and corn syrup. Cook, stirring over medium heat, until sugar dissolves.
 3. Continue to cook, stirring occasionally to 234F on candy thermometer, or until a little in cold water forms a soft ball.
 4. Remove from heat. Add butter, but do not stir. Let cool to 110F on candy thermometer, or until outside of pan feels lukewarm.
 5. Add vanilla. With wooden spoon, beat fudge until it becomes creamy and is no longer glossy. Quickly stir in nuts.
 6. Turn evenly into prepared pan. Refrigerate, covered, until firm – about 2 hours. With sharp knife, cut into squares.
- MAKES 1 3/4 POUNDS

CARAMEL-NUT SQUARES

- | | |
|--|---------------------------------------|
| 1 1/2 cups granulated sugar | 1 2/3 cups evaporated milk, undiluted |
| 1/2 cup light-brown sugar, firmly packed | 1 teaspoon vanilla extract |
| Dash salt | 1 cup finely chopped pecans |
| 2 cups light corn syrup | |
| 1/2 cup butter or margarine | |

1. Lightly butter a 9-by-9-by-1 3/4-inch pan.
2. In 4-quart saucepan, mix sugars, salt, and syrup.
3. Over high heat, bring to boiling, stirring occasionally, to 245F on candy thermometer, or until a small amount in cold water forms a firm ball. Remove from heat to test.
4. Continue to boil over high heat. Add butter. Add milk gradually, stirring constantly. Over medium heat, continuing to stir, bring to 244F on candy thermometer, or until a small amount in cold water forms a firm ball. This should take about 30 minutes.
5. Remove from heat. Add vanilla and nuts; mix well. Let stand until mixture stops bubbling.
6. Pour into buttered pan; cool to room temperature. Refrigerate until hardened – about 2 hours.

7. When ready to serve, loosen caramel from sides of pan with metal spatula or broad knife.
 8. Invert pan on cutting board. Place a hot, damp dishcloth over bottom of pan. Repeat with cloth until caramel is loosened and unmolds onto board.
 9. Cut caramels, with a sharp knife dipped into hot water, into 1-inch pieces.
- MAKES ABOUT 2 1/2 POUNDS

DIVINITY FUDGE

- | | |
|-----------------------------|--------------------------------|
| 2 1/2 cups sugar | 1 cup coarsely chopped walnuts |
| 1/2 cup light corn syrup | 12 candied cherries, halved |
| 1/2 cup water | |
| 2 egg whites | |
| 1/4 teaspoon salt | |
| 2 teaspoons vanilla extract | |



1. In a 1-quart, heavy saucepan, combine sugar and corn syrup with 1/2 cup water. Over low heat, cook, stirring, until sugar is dissolved. Cover; cook 1 minute, or until sugar crystals on side of pan melt.
 2. Uncover; bring to boiling, without stirring; cook to 238F on candy thermometer, or until a small amount in cold water forms a soft ball.
 3. Meanwhile, in large bowl of electric mixer, at high speed, beat egg whites with salt until stiff peaks form when beater is slowly raised.
 4. In a thin stream, pour half of hot syrup over egg whites, beating constantly at high speed, until stiff peaks form when beater is raised.
 5. Continue cooking rest of syrup to 256F on candy thermometer, or until a small amount in cold water forms a hard ball.
 6. In a thin stream, pour hot syrup into meringue mixture, beating constantly with a wooden spoon.
 7. Beat in vanilla and walnuts; continue beating until mixture is stiff enough to hold shape – about 5 minutes.
 8. Turn into a lightly greased 11-by-7-by-1 1/4-inch baking pan. Do not scrape bowl. Let stand until firm.
 9. With sharp knife, cut into pieces. Top each with a cherry half.
- MAKES 24



MAPLE-PECAN FUDGE

Butter or margarine	1/2 teaspoon salt
4 cups granulated sugar	1/4 cup butter or margarine
1/4 cup light-brown sugar, firmly packed	2 teaspoons maple flavoring
1 1/3 cups evaporated milk, undiluted	Pecan halves
1/4 cup light corn syrup	

1. Line a 9-by-5-by-3-inch pan with foil; grease well with some butter.
 2. In medium saucepan, combine sugars, milk; corn syrup, and salt; stir, over medium heat, until sugar is dissolved.
 3. Bring to boiling, without stirring; boil, uncovered, to 234F on candy thermometer, or until a small amount in cold water forms a soft ball.
 4. Remove from heat; add 1/4 cup butter. Let cool, without stirring, to lukewarm (110F). Add flavoring.
 5. With wooden spoon, beat vigorously until mixture thickens, loses its gloss, and is not sticky. Turn into pan.
 6. When the fudge is firm, cut into squares. Top each with a pecan half.
- MAKES 32



CARAMEL-NUT ROLL (Pictured on pages 40-41)

Filling	1 tablespoon light corn syrup
6 tablespoons butter or margarine	1/3 cup finely chopped unblanched filberts
3 cups sifted confectioners' sugar	
Dash salt	Caramel Coating
1/4 teaspoon rum extract	1 1/2 pkg (6 1/4-oz size) vanilla caramels
2 tablespoons hot milk	1 tablespoon milk
1 cup light-brown sugar, firmly packed	2/3 cup finely chopped unblanched filberts
1/4 cup cold milk	

1. **Make Filling.** In small bowl of electric mixer, cream 4 tablespoons butter until light. Add confectioners' sugar, salt, rum extract, and hot milk; beat until smooth and fluffy. Set aside.
2. In small saucepan, combine brown sugar, remaining 2 tablespoons butter, cold milk, and corn syrup.
3. Cook, over medium heat, stirring occasionally, to 248F on candy thermometer, or until a small amount in cold water forms a firm ball.
4. In a thin stream, pour hot syrup into confectioners' sugar mixture, beating at high speed until mixture becomes thick.
5. Turn out on well-buttered cookie sheet; let stand about 5 minutes, or until slightly cooled.
6. Sprinkle with 1/3 cup chopped nuts; using hands,

knead nuts into mixture. Form into a roll 14 inches long.

7. Wrap in waxed paper; refrigerate until firm – about 4 hours.

8. **Make Caramel Coating.** In top of double boiler, over boiling water, heat caramels until melted. Add milk, stirring until smooth.

9. With a knife or small spatula, spread some of caramel over top and sides of chilled roll, coating evenly. Press some of filberts into caramel.

10. Turn roll over, and spread with rest of caramel. Also, press remaining filberts into caramel.

11. Refrigerate roll 2 or 3 hours, or until firm.

12. Let stand at room temperature a few minutes before slicing. Cut roll into 24 slices.

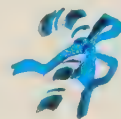
MAKES ABOUT 2 POUNDS

PEANUT BRITTLE

2 cups sugar	1 teaspoon butter or margarine
1/2 cup light corn syrup	
1 cup water	1/4 teaspoon baking soda
2 cups unsalted peanuts	

1. Combine sugar, corn syrup, and 1 cup water in medium saucepan; stir, over low heat, until sugar is dissolved.
2. Continue cooking, without stirring, to 238F on candy thermometer, or until a little in cold water forms a soft ball – takes about 15 minutes.
3. Add peanuts; cook until syrup turns golden – about 10 minutes. Add butter and baking soda, stirring just enough to mix.
4. Pour onto greased cookie sheet, forming a large square of brittle. Cool; then break into pieces.

MAKES 1 1/2 POUNDS



PRALINES

1 cup light-brown sugar, firmly packed	1/2 teaspoon vanilla extract
1 cup granulated sugar	2 cups pecan halves
1 can (6 oz) evaporated milk, undiluted	

1. Grease 2 cookie sheets.
 2. In medium saucepan, combine sugars and evaporated milk. Cook, stirring, over low heat, until sugar is dissolved.
 3. Continue to cook, without stirring, to 234F on candy thermometer, or until a little in cold water forms a soft ball. Remove from heat.
 4. Stir in vanilla and pecans just until combined.
 5. Immediately drop mixture by tablespoonfuls onto prepared cookie sheets, to form patties. (If mixture becomes too stiff to drop, stir in a little hot water.)
- MAKES ABOUT 1 1/2 POUNDS





CHOCOLATE-PEANUT BRITTLE

2 cups sugar	2 tablespoons butter or margarine
1 cup light corn syrup	1 teaspoon vanilla extract
1 teaspoon salt	1½ cups salted peanuts, coarsely chopped
½ cup water	
1 pkg (6 oz) semisweet-chocolate pieces	

1. Grease 2 cookie sheets; set aside.
2. In medium saucepan, combine sugar, corn syrup, salt, and ½ cup water. Stir over low heat, until sugar is dissolved.
3. Continue cooking, without stirring, to 300F on candy thermometer, or until a little mixture in cold water separates into hard, brittle threads.
4. Remove from heat. Quickly stir in chocolate pieces, butter, vanilla, and peanuts.
5. Pour onto prepared cookie sheets, forming a large square of brittle on each.
6. Cool; then break into pieces.

MAKES ABOUT 2¼ POUNDS

CHOCOLATE-MARSHMALLOW CLUSTERS

½ cup sugar	1 pkg (6 oz) semisweet-chocolate pieces
½ cup evaporated milk, undiluted	1 cup chopped walnuts
1 tablespoon light corn syrup	1 cup miniature marshmallows

1. In heavy, 2-quart saucepan, combine sugar, evaporated milk, and corn syrup. Over medium heat, bring mixture to a full boil, stirring constantly. Boil mixture for 2 minutes, stirring.
2. Remove from heat. Add chocolate pieces, stirring until chocolate melts.
3. Let mixture cool 10 minutes. Stir in chopped walnuts and the marshmallows.
4. Using 2 teaspoons mixture for each cluster, drop onto waxed-paper-lined cookie sheet.
5. Refrigerate, uncovered, 1 hour, or until firm.

MAKES ABOUT 2 DOZEN



Almond Lace Wafers, recipe on page 34; Christmas Logs, recipe on page 33; Babka, recipe on page 10; Chocolate-Peppermint Bars, recipe on page 33; Christmas Chocolate Bars, recipe on page 34; Candied Almond Bonbons, recipe on page 34; Dresden Fruit Bread, recipe on page 10; Chocolate Fudge Logs, recipe on page 43; Caramel-Nut Rolls, recipe on page 39

STRAWBERRY NOUGAT

3 cups sugar
 3/4 cup light corn syrup
 3/4 cup water
 2 egg whites
 1 pkg (3 oz) strawberry-flavored gelatin
 1 cup coarsely chopped pecans
 1/2 cup grated coconut

1. Butter two 9-inch square pans generously.
2. In medium saucepan, mix sugar, corn syrup, and 3/4 cup water.
3. Bring to boiling, stirring constantly. Reduce heat; continue cooking, stirring frequently, to 252F on candy thermometer, or until a few drops tested in cold water form a hard ball.
4. While syrup cooks, beat egg whites with electric beater until they hold soft peaks. Add dry gelatin; continue to beat until stiff peaks form.
5. Pour a thin stream of hot syrup into egg-white mixture, beating constantly until candy holds a shape.
6. Mix in nuts and coconut, and spread in prepared pans. Cover with waxed paper.
7. Refrigerate until firm – 1 1/2 hours.
8. Cut into 1 1/2-inch squares. Cutting is easier if you keep dipping knife into hot water.

MAKES 72 PIECES



TUTTI-FRUITI SQUARES

1 cup pitted dried prunes, finely chopped
 1 cup dried apricots, finely chopped
 2 cups seedless raisins
 1 cup ground blanched almonds
 2 cups sugar
 1/2 cup light corn syrup
 1/2 cup water
 1/4 teaspoon salt
 1/2 teaspoon vanilla extract
 1 1/4 cups finely grated coconut

1. Line an 8-by-8-by-2-inch pan with waxed paper.
 2. Toss prunes, apricots, raisins, and almonds until well mixed; set aside.
 3. Combine sugar, corn syrup, and 1/2 cup water in medium saucepan; cook over medium heat, stirring constantly, until sugar is dissolved.
 4. Continue cooking, without stirring, to 238F on candy thermometer, or until a little in cold water forms a soft ball.
 5. Remove mixture from heat; then let cool 10 minutes.
 6. Then, with wooden spoon, beat until creamy.
 7. Stir in salt, vanilla, and fruit mixture; mix well.
 8. Turn into prepared pan; refrigerate several hours, or until firm.
 9. Cut into 1-inch squares (or any desired shape). Roll in coconut.
 10. To store: Wrap in foil; refrigerate.
- MAKES 3 POUNDS



UNCOOKED CANDIES

Popular with the cook-in-a-hurry because they are so quickly and easily made, these candies are none the less delicious and appropriate for the holidays. Fortunately for the harried holiday hostess, they don't require the skill and patience that cooked candies demand.

PASTEL BONBONS

1 pkg (3 oz) cream cheese, softened
 2 1/2 cups sifted (sift before measuring) confectioners' sugar
 1/4 teaspoon vanilla extract
 Dash salt
 1 drop green food color
 1/3 to 1/2 cup flaked coconut

1. In medium bowl, with wooden spoon, beat cream cheese until smooth. Gradually beat in confectioners' sugar, blending thoroughly. Beat in vanilla and salt. Add just enough food color to tint a delicate green.
2. Refrigerate, covered, 1 hour. Then shape into balls, using a rounded teaspoon of mixture for each.
3. Roll each in coconut; flatten top slightly. Place on cookie sheet covered with waxed paper; refrigerate several hours, or until firm.

MAKES ABOUT 20

CEREAL CRUNCH

1 pkg (6 oz) semisweet-chocolate pieces
 1/4 cup light corn syrup
 1 tablespoon water
 2 cups ready-to-eat cereal (puffed wheat, bite-size shredded-rice biscuits, corn- or raisin-bran flakes)

1. In 1-quart saucepan, combine chocolate pieces, corn syrup, and 1 tablespoon water. Stir over low heat, until chocolate is melted and mixture is smooth. Remove from heat.
2. Add cereal, mixing lightly with fork, until cereal is well coated.
3. Drop by teaspoonfuls onto waxed paper placed on cookie sheet.

4. Refrigerate, or let stand in cool place, until set. (If chocolate loses gloss on refrigeration, let stand at room temperature several minutes before serving.)

MAKES ABOUT 3 DOZEN PIECES

BRANDY BALLS

- | | |
|--|-------------------------------------|
| 1 can (6 oz) evaporated milk, undiluted | 1/2 cup sifted confectioners' sugar |
| 1 pkg (6 oz) semisweet-chocolate pieces | 1 1/4 cups chopped pecans |
| 2 1/2 cups crushed vanilla wafers (about 64) | 1/3 cup brandy |

1. In heavy, 2-quart saucepan, combine evaporated milk and chocolate pieces. Cook, stirring, over medium heat, until chocolate melts and mixture is smooth and thickened.
2. Remove from heat. Add crushed wafers, sugar, 1/2 cup pecans, and the brandy, mixing well.
3. Let stand at room temperature 30 minutes.
4. Shape mixture into balls 1 inch in diameter. Roll in remaining pecans. Refrigerate 1 hour, or until firm.

MAKES ABOUT 4 DOZEN



FONDANT-FILLED FRUITS

- | | |
|---|-----------------------------------|
| 1/3 cup soft butter or margarine | 20 large pitted prunes |
| 1/3 cup light corn syrup | 1 pkg (11 oz) apricot halves (56) |
| 1/2 teaspoon salt | 1/2 cup granulated sugar |
| 1 teaspoon vanilla extract | |
| 1 pkg (1 lb) confectioners' sugar, sifted | |

1. Combine butter, syrup, salt, and vanilla in large mixing bowl; blend well.
2. Add confectioners' sugar all at once; mix, with spoon, until stiff.
3. Turn onto board; knead until well blended and smooth.
4. Use about 1 1/4 cups fondant to fill prunes.
5. Fill apricot halves, putting 2 halves together with 1 rounded teaspoon of fondant.
6. Roll prunes and apricots in granulated sugar.
7. Store, covered, in refrigerator.

MAKES 20 PRUNES AND 28 APRICOTS

CHOCOLATE-FUDGE LOGS (Pictured on pages 40-41)

- | | |
|--|----------------------------|
| 2 pkg (6-oz size) semisweet-chocolate pieces | 1 teaspoon vanilla extract |
| 2/3 cup sweetened condensed milk | 1 tablespoon water |
| | Multicolored decoettes |

1. Melt chocolate pieces over hot, not boiling, water.
 2. Remove from hot water. Stir in condensed milk, vanilla, and 1 tablespoon water.
 3. Stir, with wooden spoon, until smooth and satiny; do not beat. Refrigerate 30 minutes, or until firm enough to shape.
 4. With hands, shape fudge mixture into logs, 2 inches long and 1/2 inch wide. Dip ends of each into decoettes.
 5. Refrigerate on cookie sheet 1 hour, to harden.
- MAKES ABOUT 24
- CHOCOLATE-FUDGE SQUARES:** Make fudge as directed above; stir in 1/2 cup walnuts. Turn into greased 9-by-5-by-3-inch loaf pan. Refrigerate 1 hour, or until firm. Cut into 20 squares.

COCONUT-PRUNE CONFECTIONS

- | | |
|--|---------------------------------------|
| 2 cups pitted prunes, finely chopped (12-oz pkg) | 1/2 cup light corn syrup |
| 2 cups raisins | 1/2 cup water |
| 1 1/3 cups chopped pecans or walnuts | 1/2 teaspoon vanilla extract |
| 2 cups sugar | 1/4 teaspoon salt |
| | 2 cans (3 1/2-oz size) flaked coconut |

1. Lightly grease 9-by-9-by-2-inch pan. In medium bowl, combine prunes, raisins and nuts; mix well.
 2. In small heavy saucepan, combine sugar, corn syrup and 1/2 cup water.
 3. Over medium heat, stirring constantly, cook until mixture starts to boil.
 4. Boil to 238F on candy thermometer, or until a little in cold water forms a soft ball that flattens on removal from water. Remove from heat; cool 10 minutes.
 5. Pour into small bowl of electric mixer; add vanilla and salt. Beat at high speed 5 minutes, or until mixture is white and creamy.
 6. Stir into fruit-nut mixture; mix well.
 7. Turn into prepared pan; press evenly with spatula. Refrigerate 1 hour.
 8. Cut into 64 squares. Form each square into an oval; roll in coconut.
 9. Store in container with tight-fitting lid; place a sheet of waxed paper between layers.
- MAKES 64



MOCHA-NUT LOGS

- | | |
|---|--------------------------------|
| 1 cup light-brown sugar,
firmly packed | 1 teaspoon instant
coffee |
| 1/3 cup evaporated milk,
undiluted | 2 teaspoons vanilla
extract |
| 2 tablespoons light corn
syrup | 1 cup chopped walnuts |
| 1 pkg (6 oz) semisweet-
chocolate pieces | |

1. In heavy, 1-quart saucepan, combine brown sugar, evaporated milk, and corn syrup. Over medium heat, bring mixture to a full boil, stirring constantly. Boil 2 minutes, stirring.
 2. Remove from heat. Add chocolate pieces, coffee, and vanilla, stirring until chocolate melts.
 3. With wooden spoon, beat until mixture is thick and smooth. Stir in nuts.
 4. Divide mixture in half. Shape each half into a "log" 10 inches long. Wrap each in waxed paper.
 5. Refrigerate about 2 hours, or until firm. To serve, cut each log into 20 slices.
- MAKES 40

CHOCOLATE CRISPS

- | | |
|---|-----------------------------------|
| 1 pkg (6 oz) semisweet-
chocolate pieces | Red cinnamon candies,
Angelica |
| 1/4 cup light corn syrup | |
| 1 tablespoon water | |
| 1 can (3 oz) chow-mein
noodles | |

1. In top of double boiler, combine chocolate pieces, corn syrup and 1 tablespoon water. Over hot, not boiling, water, melt chocolate.
2. Remove from heat; add chow-mein noodles; mix well.
3. Drop by teaspoonfuls onto cookie sheet covered with waxed paper. Decorate with red candies and angelica slivers.
4. Refrigerate to harden chocolate slightly – 1 hour. Store at room temperature.

MAKES ABOUT 2½ DOZEN

Note: These are at their best when freshly made; do not keep longer than two or three days.

CHOCOLATE CLUSTERS

- | | |
|---|----------------------|
| 1 pkg (6 oz) semisweet-
chocolate pieces | 1 cup salted peanuts |
| 1/4 cup corn syrup | Red cinnamon candies |
| 1 tablespoon water | Angelica |
| 1 cup raisins | |

1. In top of double boiler, combine chocolate pieces, corn syrup, and 1 tablespoon water. Over hot, not boiling, water, melt chocolate.
2. Remove from heat. Divide into two parts.

3. Add raisins to one part of chocolate mixture, mixing well. Add peanuts to the other.
 4. Drop by teaspoonfuls onto cookie sheet covered with waxed paper. Top with candies and angelica. Refrigerate, to harden chocolate slightly, 1 hour.
- MAKES ABOUT 3 DOZEN



CHOCOLATE SURPRISES

- | | |
|--|---|
| 1 pkg (6 oz) semisweet-
chocolate pieces | 2 tablespoons
unsweetened cocoa |
| 1/2 cup sour cream | 1/2 cup confectioners'
sugar |
| Salt | |
| 1 cup vanilla-wafer
crumbs (see Note) | 1/2 cup finely chopped
pecans or walnuts |
| 2½ tablespoons rum | 1 jar (2¾ oz) chocolate
sprinkles |
| 3 tablespoons butter or
margarine, melted | |

1. Melt chocolate pieces in top of double boiler, over hot, not boiling, water. Remove from heat, and stir in sour cream and dash salt. Refrigerate overnight.
2. Next day: In small bowl, mix vanilla-wafer crumbs with rum, butter, cocoa, confectioners' sugar, chopped nuts and dash salt with a fork until mixture holds shape easily.
3. Form chilled chocolate mixture into balls the size of a grape. Cover each chocolate ball with some of vanilla-wafer-crumbs mixture – at this point they are the size of a walnut. Roll each in chocolate sprinkles. Store in an airtight container in refrigerator for 24 hours to mellow.

MAKES 2 TO 2½ DOZEN

Note: Roll about 24 vanilla wafers with rolling pin to make 1 cup fine crumbs.

FIVE-MINUTE FUDGE

- | | |
|--|--|
| 1 can (6 oz) evaporated
milk, undiluted | 1½ cups semisweet-
chocolate pieces |
| 1⅔ cups sugar | 1 teaspoon vanilla
extract |
| 1/2 teaspoon salt | |
| 1/2 cup chopped walnuts | |
| 1½ cups diced large
marshmallows | |

1. Grease a 9-by-9-by-1¾-inch pan.
2. In medium saucepan, combine evaporated milk with sugar and salt; bring to boiling. Reduce heat, and simmer, stirring constantly, 5 minutes.
3. Remove from heat. Add remaining ingredients, stirring until marshmallows melt.

4. Pour into prepared pan; let cool. To serve, cut into squares.

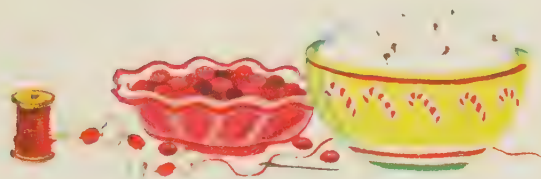
MAKES 2 POUNDS

CHOCOLATE-CRUNCH SQUARES

1 pkg (11 oz) social tea biscuits	5 squares (1-oz size) semisweet chocolate
2 tablespoons light corn syrup	1/2 tablespoon butter or margarine
2 tablespoons unsweetened cocoa	
1/2 cup plus 3 tablespoons butter or margarine, melted	

1. With rolling pin, crush tea biscuits to make 4 cups coarse crumbs.
2. In medium bowl, combine corn syrup and cocoa; mix well. Stir in melted butter; mix well. Add crumbs; mix well until thoroughly combined.
3. Line an ice-cube tray with waxed paper. Pack crumb mixture into tray, pressing in firmly. Refrigerate until firm – at least 1 hour.
4. In top of double boiler, over hot, not boiling, water, melt chocolate with 1/2 tablespoon butter. Spread over crumb mixture, making a smooth layer. Refrigerate until firm enough to cut.
5. Cut into 1 1/2-inch squares.

MAKES 18



POPCORN LOLLIPOPS

1 pkg (14 oz) caramels	1/3 cup chopped peanuts
1/4 cup undiluted evaporated milk or water	2 quarts prepared popcorn
1 tablespoon vanilla extract	9 large wooden skewers

1. Grease a 9-by-9-by-1 3/4-inch pan.
2. In top of double boiler, over boiling water, melt caramels, stirring occasionally.
3. Remove from boiling water; stir in milk, vanilla, and peanuts.
4. Spread popcorn in prepared pan. Pour in caramel mixture; mixing well with greased hands. Then, press mixture firmly in pan.
5. Refrigerate until firm – 4 or 5 hours, or overnight.
6. To make lollipops: With sharp knife, cut popcorn

mixture into 3-inch squares. Then insert skewer in side of each.

MAKES 9

APRICOT-COCONUT BALLS

1 1/2 cups dried apricots, finely chopped	2/3 cup canned sweetened condensed milk
2 cans (3 1/2-oz size) flaked coconut	Confectioners' sugar

1. In medium bowl, combine apricots and coconut; mix well.
2. Add condensed milk; mix well. (Mixture will be sticky.)
3. Form into balls 1 inch in diameter; roll in confectioners' sugar.
4. Store, covered, in refrigerator.

MAKES 32

HOLIDAY CHOCOLATE FUDGE

2 pkg (6-oz size) semisweet-chocolate pieces or 1 pkg (12 oz) semisweet-chocolate-flavor pieces	1 cup walnuts, coarsely chopped
1 can (14 oz) sweetened condensed milk	1/4 cup candied cherries, coarsely chopped

1. Line a 9-by-5-by-3-inch loaf pan with waxed paper. Let paper hang over sides slightly; butter lightly.
 2. In top of double boiler, over hot, not boiling, water, melt chocolate. Add condensed milk, nuts and cherries; mix well.
 3. Turn into prepared pan. Refrigerate several hours, or until firm. To turn out of pan, grasp paper and remove fudge in one block. Cut into squares.
- MAKES 2 POUNDS

PEANUT-BUTTER DATES

1 cup creamy-style peanut butter	2 cups whole, unpitted dates (about 36)
2 tablespoons honey	
3/4 cup finely grated coconut	

1. Combine peanut butter, honey, and 1/4 cup coconut in small bowl; mix well.
 2. Remove pits from dates. Fill each date with 2 teaspoons peanut-butter mixture.
 3. Roll in rest of coconut.
 4. Store, covered, in refrigerator.
- MAKES ABOUT 3 DOZEN



GLACÉED FRUITS AND NUTS

Lovely to look at, delightful to eat, easy to do, these sophisticated sweets are a pleasant tidbit to pass after dessert, a thoughtful gift to take to a friend.

SUGAR-AND-HONEY PECANS

1½ cups sugar	½ teaspoon vanilla
¼ teaspoon salt	extract
¼ cup honey	3 cups pecan halves
½ cup water	

1. Combine sugar, salt, honey, and ½ cup water in medium saucepan; cook, over medium heat, stirring constantly, until sugar is dissolved.
2. Continue cooking, without stirring, to 244F on candy thermometer, or until a little in cold water forms a firm ball.
3. Remove from heat. Add vanilla and pecans; stir gently until mixture becomes creamy.
4. Turn onto waxed paper; with fork, separate pecans. Let dry.

MAKES ABOUT 1½ POUNDS

GLACÉED CHERRIES AND NUTS

1½ cups sugar	2 tablespoons butter or
1 cup light corn syrup	margarine
⅓ cup water	1 teaspoon vanilla
1 jar (13 oz) salted mixed	extract
nuts	
1 jar (4 oz) candied red	
cherries	

1. In a 2½-quart saucepan, combine sugar, corn syrup, and ⅓ cup water. Stir over medium heat until sugar is dissolved.
2. Continue cooking, without stirring, to 300F on candy thermometer, or until a little in cold water separates into hard brittle threads.
3. Preheat oven to 350F.
4. Arrange nuts and cherries in a 9-by-9-by-1¾-inch baking pan. Heat in oven 10 minutes; keep warm.
5. Generously butter a 17-by-14-inch cookie sheet.
6. Remove syrup from heat as soon as temperature is reached. Quickly add warm nuts and cherries, butter, and vanilla. Stir rapidly just until butter melts. Immediately pour onto buttered cookie sheet, and quickly spread to edge with the back of a wooden spoon.
7. Cool completely on wire rack — about 1½ hours. Loosen from pan with spatula (if candy sticks, warm

bottom of pan over very low heat), and remove candy immediately. Then break into regular pieces.

8. Store in an airtight container in a cool, dry place several weeks. Separate layers with waxed paper or foil.

MAKES ABOUT 1¾ POUNDS

SUGARED NUTS

2 cups light-brown sugar,	2 cups walnut halves
packed	1 cup pecans
1 cup granulated sugar	1 cup unblanched
1 cup sour cream	almonds
2 teaspoons vanilla	
extract	

1. Combine both kinds of sugar and the sour cream in large saucepan. Cook over medium heat, stirring, until sugar is dissolved.
2. Continue cooking without stirring to 238F on candy thermometer, or until a little in cold water forms a soft ball. Remove from heat.
3. Add vanilla and nuts. Stir gently until all nuts are coated.
4. Turn onto waxed paper; with a fork, separate the nuts. Let dry.

MAKES ABOUT 2 POUNDS

ORANGE WALNUTS

1½ cups sugar	3 cups walnut halves
½ cup fresh orange juice	
1 tablespoon grated	
orange peel	

1. Combine sugar and orange juice in medium saucepan. Cook, over medium heat, stirring constantly, until sugar is dissolved.
2. Continue cooking, without stirring, to 238F on candy thermometer, or until a little in cold water forms a soft ball.
3. Remove from heat. Add orange peel and walnuts.
4. With wooden spoon, stir gently until mixture becomes creamy.
5. Turn onto waxed paper; with fork, separate walnuts. Let dry.

MAKES ABOUT 1 POUND

SPICED WALNUTS

1 cup sugar	¼ teaspoon ground
1 teaspoon salt	cloves
2 teaspoons ground	½ cup water
cinnamon	2 cups walnut halves
½ teaspoon ground	
nutmeg	

1. Combine sugar, salt, cinnamon, nutmeg, cloves, and $\frac{1}{2}$ cup water in medium saucepan; cook, over medium heat, stirring constantly, until sugar is dissolved.
 2. Continue cooking, without stirring, to 238F on candy thermometer, or until a little in cold water forms a soft ball.
 3. Remove from heat. Add walnuts; stir gently until mixture becomes creamy.
 4. Turn onto waxed paper; with fork, separate walnuts. Let dry.
- MAKES ABOUT $\frac{3}{4}$ POUND

CANDIED ORANGE PEEL

2 $\frac{1}{2}$ lb navel oranges 3 cups sugar
(4 large)
2 quarts water

1. With sharp knife, remove peel from each orange in quarters; scrape out any pulp (peel should be about $\frac{1}{4}$ inch thick).
 2. In 2 quarts water in large saucepan or kettle, simmer peel, covered, 30 to 40 minutes, or until tender. Drain, reserving cooking liquid. Set peel aside.
 3. In same saucepan, combine 2 cups sugar and 1 cup reserved liquid; cook, over medium heat, stirring constantly, until sugar is dissolved.
 4. Continue cooking, without stirring, to 238F on candy thermometer, or until a little in cold water forms a soft ball.
 5. Add orange peel; simmer gently, stirring occasionally, about 30 minutes, or until peel becomes translucent. (To prevent scorching during cooking, lift peel off bottom of pan several times.)
 6. Drain peel. While still hot, roll in rest of sugar, coating all sides very well.
 7. Cool on wire rack; let dry 24 hours.
 8. Then, with scissors, cut into $\frac{1}{4}$ -inch wide strips. Store, covered, in refrigerator.
- MAKES ABOUT 1 POUND

CANDIED GRAPEFRUIT PEEL*: Follow recipe for Candied Orange Peel, substituting grapefruit (2 large) for oranges. Cook as directed above; do not reserve cooking liquid. Combine the 2 cups sugar with 1 cup water.

MAKES $\frac{1}{2}$ POUND

CANDIED LEMON PEEL*: Follow recipe for Candied Orange Peel, substituting 2 lb lemons for oranges. Halve lemons crosswise; carefully reserve cooking liquid. Combine the 2 cups sugar with 1 cup water.

MAKES ABOUT $\frac{3}{4}$ POUND

*Use only thick-skinned fruit.



CANDIED PINEAPPLE RINGS

3 cups sugar 2 cans (1 lb, 4 oz) sliced
 $\frac{1}{2}$ cup light corn syrup pineapple
1 cup water

1. Combine 2 cups sugar, corn syrup, and 1 cup water in large, heavy skillet; cook over medium heat, stirring constantly, until sugar is dissolved.
2. Continue cooking, without stirring, to 232F on candy thermometer, or until a little dropped from spoon spins a 2-inch thread.
3. Meanwhile, drain pineapple very well on paper towels. Drop 4 or 5 rings at a time into syrup; simmer slowly 5 minutes.
4. Turn; then simmer until translucent – about 7 more minutes. Drain on wire rack. Continue until all pineapple is candied.
5. Let stand, uncovered, 24 hours.
6. Sprinkle all sides with $\frac{1}{2}$ cup sugar.
7. Let stand 24 hours longer; then sprinkle with rest of sugar. Refrigerate, covered. (Keeps about 2 weeks.)

MAKES 16 RINGS, OR ABOUT 2 POUNDS





Beverages



CHRISTMAS PUNCH

- | | |
|--------------------------------|--------------------------------|
| 1 orange | 1/2 cup blanched whole almonds |
| About 12 whole cloves | |
| 2 bottles (750 ml size) claret | 1/2 cup dark seedless raisins |
| 1 lemon, sliced | 1/2 cup sugar |
| 1 (1 1/2-inch) cinnamon stick | 1/2 cup cognac or brandy |

1. Preheat oven to 400F.
 2. Wash orange; with sharp knife, score skin into diamond pattern. Stud each diamond with a clove.
 3. Place in shallow baking pan; bake, uncovered, 30 minutes.
 4. Meanwhile, in large saucepan, combine claret, lemon slices, cinnamon stick, almonds, raisins, and 1/4 cup sugar.
 5. Add baked orange; over low heat, bring to simmering. Simmer, uncovered, 15 to 20 minutes, stirring occasionally.
 6. Remove cinnamon stick. Pour punch into punch bowl.
 7. Combine rest of sugar and the cognac in small saucepan; heat very gently.
 8. Light with match; while it is flaming, pour into punch bowl.
- MAKES 12 (4-OZ) SERVINGS

MULLED CRANBERRY-APPLE CIDER

- | | |
|---|--|
| 2 quarts apple cider | 8 to 10 (3-inch) cinnamon sticks, broken into pieces |
| 1 1/2 quarts cranberry or cranberry-apple juice | |
| 1/2 cup light-brown sugar, packed | 10 to 15 whole allspice |
| | 20 to 25 whole cloves |

1. In 6-quart kettle, bring all ingredients to boiling; simmer, uncovered, 30 minutes. Strain; discard spices.
 2. Refrigerate cider until needed. Reheat for serving. Place a cinnamon-stick stirrer in each mug if desired. Nice served warm; or serve well chilled.
- MAKES 12 CUPS

FRUIT PUNCH NOËL

- | | |
|------------------------------|---------------------------------------|
| 4 cups apple cider | 1 lemon |
| 2 cups cranberry juice | 36 whole cloves |
| 1 cup orange juice | 10 sugar lumps (optional) |
| 1 can (12 oz) apricot nectar | 1 teaspoon ground cinnamon (optional) |

1. In a large saucepan, combine cider, cranberry juice, orange juice, and apricot nectar.
 2. Wash lemon; cut thinly into 12 slices. Insert 3 cloves in each slice; add to fruit juices.
 3. Over very low heat, bring just to simmer – 15 to 20 minutes. Pour into punch bowl.
 4. In small bowl, toss sugar lumps with cinnamon. Drop a sugar lump into each punch cup.
- MAKES 10 (6-OZ) SERVINGS

PINEAPPLE-CRANBERRY PUNCH

- | | |
|------------------------|---|
| 2 cups cranberry juice | 2 cups canned unsweetened pineapple juice |
| 1 tablespoon sugar | |

1. Combine all ingredients; stir until sugar is dissolved.
 2. Refrigerate until very well chilled – will take at least 2 hours.
- MAKES 1 QUART, OR 6 TO 8 SERVINGS

HOT BUTTERED RUM

- | | |
|-------------------|----------------------------------|
| 1/3 cup light rum | 2/3 cup boiling cider |
| Cinnamon stick | 1 tablespoon butter or margarine |
| Whole clove | |

1. Pour rum into heavy mug or tankard.
 2. Add cinnamon stick, clove, and cider.
 3. Top with butter. Serve hot, with a twist of lemon, if desired.
- MAKES 1 SERVING

WASSAIL BOWL

- | | |
|------------------------|-----------------------------|
| Whole cloves | 10 (2-inch) cinnamon sticks |
| 6 oranges | |
| 1 gallon apple cider | 2 cups vodka |
| 1 1/2 cups lemon juice | 1/4 cup brandy |

1. Preheat oven to 350F.
 2. Insert cloves, 1/4 inch apart, in oranges. Bake, uncovered, in shallow pan, 30 minutes.
 3. Meanwhile, heat cider in large kettle until bubbles form around edge.
 4. Remove from heat. Add lemon juice, cinnamon sticks, and oranges. Heat, covered, over very low heat, 30 minutes.
 5. Add vodka, and brandy, mixing well; pour into punch bowl. Serve warm.
- MAKES 46 (4-OZ) SERVINGS



Stemming from the medieval Christmas, the wassail bowl is, obviously, the forerunner of our modern toast. Wassail derives from two Anglo-Saxon words: "wes" meaning "be thou," and "hal," meaning "whole." Here we give you a modern, simplified version of the traditional hot, spicy wassail bowl.

CORRIS' ORANGE EGGNOG

3 eggs	4 cups orange juice, chilled
2 tablespoons sugar	1/4 cup lemon juice
1/8 teaspoon ground cinnamon	1 pint vanilla ice cream
1/8 teaspoon ground ginger	2 cups ginger ale, chilled
1/8 teaspoon ground cloves	Ground nutmeg

1. Beat eggs until lemon-colored. Stir in sugar, cinnamon, ginger, cloves, orange and lemon juices.
2. Cut ice cream in small cubes into punch bowl.
3. Pour in juice mixture and ginger ale. Sprinkle with nutmeg.

MAKES 15 SERVINGS

ENGLISH EGGNOG

6 egg yolks	2 quarts light cream
1 cup granulated sugar	6 egg whites
1 pint cognac	1/2 cup confectioners' sugar
1 cup light rum	

1. In large bowl, beat egg yolks until thick. Gradually add granulated sugar, beating until light.
2. Slowly stir in cognac and rum. Add 1 1/2 quarts cream and about half the egg whites, beating until very well combined.
3. Beat remaining egg whites until foamy. Gradually add confectioners' sugar, beating well after each addition. Continue beating until soft peaks form when beater is slowly raised.
4. Gently stir egg whites and remaining cream into egg-yolk mixture.
5. Refrigerate, covered, until ready to serve.

MAKES ABOUT 3 1/2 QUARTS

COFFEE EGGNOG

2 eggs, separated	2 cups milk, chilled
1/3 cup sugar	3/4 cup water
1/3 cup instant coffee	1 cup heavy cream, whipped
Dash salt	Shaved unsweetened chocolate
1 teaspoon vanilla extract	

1. In small bowl of electric mixer, at high speed, beat egg whites until soft peaks form.

2. Gradually beat in sugar until stiff peaks form.
3. In large bowl, beat egg yolks until lemon-colored. Gradually beat in coffee, salt, vanilla, milk, and 3/4 cup water.
4. Stir in egg-white mixture and whipped cream; mix well.
5. Serve well chilled, with chocolate sprinkled over each serving.

MAKES 12 SERVINGS

SPICY EGGNOG

1/2 cup sugar	3 eggs, separated
Dash ground allspice	2 cups milk, chilled
1/4 teaspoon ground cinnamon	1 cup light cream, chilled
1/8 teaspoon ground nutmeg	Ground nutmeg

1. Combine sugar, allspice, cinnamon, and 1/8 teaspoon nutmeg.
2. In large bowl of electric mixer, at high speed, beat egg whites until soft peaks form.
3. Gradually beat in half of sugar mixture until stiff peaks form.
4. In small bowl, beat egg yolks until lemon-colored. Gradually beat in remaining sugar mixture until thick and smooth.
5. Thoroughly fold into whites. Stir in milk and cream; mix well.
6. Serve well chilled, each serving sprinkled with nutmeg.

MAKES 12 SERVINGS

CRANBERRY-BOURBON PUNCH

1 quart cranberry juice	1/2 cup lemon juice
1 can (1 pt, 2 oz) pineapple juice	3/4 cup bourbon
1 cup orange juice	2 bottles (1 pt, 12-oz size) ginger ale, chilled

1. In punch bowl, combine fruit juices and bourbon. Refrigerate until chilled.
 2. Just before serving, pour in ginger ale.
- MAKES 20 TO 25 PUNCH-CUP SERVINGS
- Note: Make punch ahead, and use some to fill and freeze in an ice-cube tray. Float cubes in punch bowl.



Holiday Menus

Starting with Christmas Eve and right on through the holidays our menus are meant for merry eating. Here we give you the cream of the year's crop to bring you into the new year in culinary style.

TRADITIONAL HOLIDAY DINNER

(Pictured on page 53)

Winter Squash Soup*
 Roast Turkey with Cornbread Dressing*
 Giblet Gravy* Jellied Cranberries
 Mashed Potatoes
 Buttered Green Peas
 Assorted Hot Rolls Butter
 Celery Hearts Olives
 Warm Cranberry-Apple Pie*
 with Vanilla Ice Cream
 Nuts in Shell
 Coffee White Wine Cider
 SERVES 8

*Recipes given for starred dishes.

WINTER-SQUASH SOUP

1 butternut squash, about 3 lb (see Note 1)	1/4 teaspoon salt
2 cans (10 3/4-oz size) condensed chicken broth, undiluted	Dash white pepper
	1 cup heavy cream
	1/4 teaspoon ground nutmeg

1. Preheat oven to 400F. Bake whole squash about 1 hour, or until tender when pierced with a fork.
 2. Let squash cool slightly. Cut in half lengthwise; discard seeds. With a spoon, scoop squash pulp from the skin.
 3. In electric blender, combine half of squash pulp and 1 can broth; blend at low speed until well combined, then at high speed until smooth. Turn into a bowl. Repeat with remaining squash and broth. Stir in salt and pepper.
 4. Refrigerate soup, covered, overnight.
 5. At serving time, heat squash mixture just to boiling. Gradually stir in 1/2 cup cream; cook slowly until heated through. Taste and correct seasoning, if necessary.
 6. Meanwhile, beat remaining cream just until stiff.
 7. Serve soup very hot. Garnish each serving with a spoonful of whipped cream; sprinkle with nutmeg.
- MAKES 8 SERVINGS

Note 1: Or use 3 packages (12-ounce size) frozen squash, partially thawed.

Note 2: This recipe may be easily doubled to serve 12.

GOLDEN ROAST TURKEY WITH CORNBREAD SAUSAGE DRESSING

14-lb ready-to-cook turkey (see Note)	Salt
Cornbread-Sausage Dressing , below	Pepper
1 cup butter or margarine, melted	Giblet Gravy , below
	Cranberry String , below
	Sautéed Link Sausages , below

1. Remove giblets and neck from turkey; wash, and set aside. Wash turkey thoroughly inside and out. Pat dry with paper towels. Remove and discard any excess fat.
2. Prepare Cornbread-Sausage Dressing. Preheat oven to 325F.
3. Spoon some of dressing into neck cavity of turkey. Bring skin of neck over back; fasten with poultry pin. Spoon remaining dressing into body cavity — do not pack.
4. Bend wing tips under body, or fasten to body with poultry pins. Tie ends of legs together. Insert meat thermometer in inside of thigh at thickest part.
5. Place turkey on rack in large shallow roasting pan. Brush with some of butter; sprinkle with salt and pepper.
6. Roast, uncovered and brushing occasionally with remaining butter and pan drippings, about 4 1/2 hours, or until meat thermometer registers 185F. Leg joint should move freely. When turkey begins to turn golden, cover with a square of butter-soaked cheesecloth or a loose tent of foil, to prevent too much browning.
7. While turkey roasts, cook giblets and neck as directed in recipe for Giblet Gravy.
8. Place turkey on heated serving platter. Remove cheesecloth or foil, twine and poultry pins. Let stand 20 to 30 minutes before carving. To decorate: Arrange Cranberry String across turkey, as pictured. Surround with Sautéed Link Sausages. Meanwhile, make gravy.

MAKES 14 SERVINGS

Note: If using a frozen turkey, thaw and roast according to directions on label.

CRANBERRY STRING. Thread washed cranberries on a string, using a large darning needle and heavy-duty thread.

SAUTÉED LINK SAUSAGES. Place 1 pound pork-sausage links in a heavy skillet with water 1 inch deep. Cook over medium heat until water is evaporated. Then sauté gently 15 to 20 minutes, turning until sausages are nicely browned all over and cooked through.

CORNBREAD-SAUSAGE DRESSING

1 cup water	1/2 cup chopped green pepper
1 cup butter or margarine	1/2 cup chopped celery
2 pkg (8-oz size) cornbread-stuffing mix	1/2 teaspoon dried rosemary leaves
1 lb bulk sausage	1/4 teaspoon pepper
1/2 cup chopped onion	

1. In 6-quart Dutch oven or kettle, heat 1 cup water and 1 cup butter until butter is melted; remove from heat.

2. Add stuffing mix; toss to mix well.

3. In medium skillet, sauté sausage, stirring until lightly browned. Add onion, green pepper and celery; sauté until onion is golden – 5 to 7 minutes. Stir in rosemary and pepper.

4. Add to stuffing mixture; toss lightly until well mixed.

5. Use to fill prepared turkey.

MAKES 12 CUPS, ENOUGH TO STUFF A 14-POUND TURKEY



GIBLET GRAVY

Turkey giblets and neck, washed	1 teaspoon salt
3 cups water	4 black peppercorns
1 celery stalk, cut up	1 bay leaf
1 medium onion, peeled and quartered	1 can (10 3/4 oz) condensed chicken broth, undiluted
1 medium carrot, pared and cut up	1/3 cup all-purpose flour

1. Refrigerate liver until ready to use.

2. Place rest of giblets and neck in a 2-quart saucepan. Add 3 cups water, the celery, onion, carrot, salt, peppercorns and bay leaf.

3. Bring to boiling; reduce heat; simmer, covered, 2 1/2 hours, or until giblets are tender. Add liver; simmer 15 minutes. Discard neck. Remove giblets from broth; chop coarsely.

4. Strain cooking broth, pressing vegetables through sieve with broth. Measure broth; if necessary, add enough undiluted canned broth to make 2 1/2 cups. Set aside.

5. When turkey has been removed from roasting pan, pour drippings into a 1-cup measure. Skim fat from surface, and discard. Return 1/3 cup drippings to roasting pan.

6. Stir in flour until smooth. Stir over very low heat, to brown flour slightly. Remove from heat. Gradually stir in broth.

7. Bring to boiling, stirring; reduce heat; simmer, 5 minutes, or until gravy is thickened and smooth. Add giblets; simmer 5 minutes.

MAKES ABOUT 3 CUPS

CRANBERRY-APPLE PIE

Pastry for 2-crust pie	1/4 cup maple or maple-flavored syrup
2 cups fresh cranberries	3 tablespoons butter or margarine
Sugar	1 egg yolk
1/4 cup all-purpose flour	1 tablespoon water
1/4 teaspoon salt	
6 large tart apples, pared, cored and cut into eighths (2 1/2 lb)	

1. On lightly floured surface, roll out half of pastry into an 11-inch circle. Use to line 9-inch pie plate; trim. Refrigerate, with rest of pastry, until ready to use.

2. Wash cranberries, removing stems.

3. In 3 1/2-quart saucepan, combine 1 1/4 cups sugar, the flour and salt; mix well. Add apples, cranberries and maple syrup.

4. Cook, covered, over medium heat, stirring occasionally, until cranberries start to pop and mixture is thickened – 8 to 10 minutes. Remove from heat.

5. Add butter; place saucepan in bowl of ice cubes 20 minutes to cool quickly.

6. Preheat oven to 400F.

7. Meanwhile, roll out other half of pastry into an 11-inch circle. With knife or pastry wheel, cut ten 1/2-inch-wide strips.

8. Turn cranberry-apple filling into pie shell. Moisten edge of shell slightly with cold water. Arrange 5 pastry strips, 1 inch apart, across filling; press ends to rim of pastry. Place 5 pastry strips across first ones at right angle, to make lattice. Press ends to rim of shell.

9. Fold overhang of lower crust over ends of strips, to make a rim. Crimp rim decoratively. Lightly brush lattice, not edge, with egg yolk mixed with 1 tablespoon water. Sprinkle lattice lightly with sugar.

10. Bake 30 to 35 minutes, or until crust is nicely browned. Cool partially on wire rack; serve slightly warm. Nice served with vanilla ice cream.

MAKES 8 SERVINGS



Clockwise from left center:
Roast Turkey with Cornbread
Sausage Dressing, recipe on
page 51; Winter Squash Soup,
recipe on page 51; Giblet Gravy,
recipe above; Cranberry-Apple
Pie, recipe above



CHRISTMAS DINNER

Cream-of-Pumpkin Soup*
Roast Goose With Sage Stuffing*
Plum Sauce* Jellied Cranberries*
Browned Potatoes* Red Cabbage*
Mashed Rutabagas and Carrots*
Celery Hearts Olives
Warm Parker House Rolls Butter
Flaming Plum Pudding*
Hard Sauce*
Fresh Fruit Bowl Nuts in Shell
Coffee Cider

SERVES 8

*Recipes given for starred dishes.

CREAM-OF-PUMPKIN SOUP

2 tablespoons butter or margarine	2 cups milk
1/2 lb yellow onions, thinly sliced	1 cup light cream
1/2 tablespoon all- purpose flour	2 cups water
1 can (10 3/4 oz) condensed chicken broth, undiluted	1 teaspoon salt
1 can (1 lb) pumpkin	1/8 teaspoon pepper
	1/4 teaspoon ground ginger
	1/8 teaspoon ground cinnamon

1. In hot butter in 6-quart Dutch oven, sauté onion, stirring occasionally, 10 minutes, or until tender. Remove from heat.

2. Stir flour into onion; gradually stir in chicken broth. Bring to boiling; reduce heat; simmer, covered, 10 minutes.

3. Ladle mixture into electric blender. Blend, covered, at high speed one minute, or until completely smooth.

4. Return to Dutch oven; blend in pumpkin smoothly with wire whisk. Add milk, cream, 2 cups water and the seasonings; beat with wire whisk to blend.

5. Heat soup slowly over medium heat just to boiling; reduce heat and simmer, covered and stirring occasionally, 15 minutes. Serve hot.

MAKES 2 QUARTS; 8 SERVINGS

ROAST GOOSE WITH SAGE STUFFING AND PLUM SAUCE

3 lb large onions, peeled and quartered	1 can (10 3/4 oz) condensed chicken broth, undiluted
2 pkg (8-oz size) herb- seasoned stuffing mix	12-to-14-lb ready-to-cook goose
1 to 1 1/2 tablespoons dried sage leaves, crushed	1 tablespoon lemon juice
1/4 cup butter or margarine, melted	1 teaspoon salt
	1/8 teaspoon pepper
	Plum Sauce, below

1. Make sage stuffing: Cook onion in lightly salted

boiling water to cover just until tender – about 15 minutes. Drain. Chop onion medium fine.

2. In large bowl, with fork, toss stuffing mix with chopped onion, sage, butter and chicken broth until well blended.

3. Preheat oven to 325F. Remove and discard giblets and neck from goose. Wash goose inside and out, and dry well with paper towels. Remove all fat from inside, and discard. Rub cavity with lemon juice, salt and pepper.

4. Spoon dressing into neck cavity; bring skin of neck over back, and fasten with poultry pins. Spoon dressing lightly into body cavity; close with poultry pins, and lace with twine. Bend wing tips under body; tie ends of legs together.

5. Prick skin only (not meat) over thighs, back and breast very well. Place breast side up, on rack in large roasting pan.

6. Roast, uncovered, 2 hours. Remove goose from oven.

7. Pour off fat from pan, and discard. Roast goose, uncovered, 2 hours longer. Pour off all fat, saving 2 tablespoons for Plum Sauce and discarding rest. Roast 1/2 hour longer, or until skin is nicely browned and crisp.

8. Place goose on heated platter. Garnish with parsley, if desired. Pass Plum Sauce.

MAKES 8 SERVINGS

PLUM SAUCE

2 cans (1-lb size) purple plums	1 cup ruby port
2 tablespoons reserved goose fat	1/8 teaspoon ground cinnamon
1 1/2 tablespoons all- purpose flour	Dash ground red pepper

1. Drain plums well; remove pits, and discard. Mash fruit.

2. In hot goose fat in roasting pan, heat flour, stirring constantly, until flour turns light brown – about 2 or 3 minutes.

3. Gradually stir in port; bring to boiling, stirring constantly to dissolve browned bits in pan. Boil 1 minute, stirring; sauce will thicken.

4. Add plums, cinnamon and red pepper; simmer 5 minutes longer, stirring occasionally. Keep warm.

MAKES ABOUT 3 CUPS

JELLIED CRANBERRIES

2 env unflavored gelatine	1 1/2 cups sugar
1/2 cup water	2 1/2 cups orange juice
4 cups fresh cranberries (1 lb), washed	1 tablespoon grated orange peel

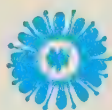
1. In small bowl, sprinkle gelatine over 1/2 cup water, to soften.

2. Chop cranberries coarsely.
 3. In medium saucepan, combine sugar and orange juice; heat to boiling, stirring until sugar is dissolved. Add cranberries; simmer 10 minutes.
 4. Stir softened gelatine and orange peel into cranberry mixture until gelatine is dissolved. Pour into medium bowl; chill over ice cubes, stirring occasionally, until mixture is the consistency of unbeaten egg white – about 45 minutes.
 5. Pour mixture into an 8-cup mold. Refrigerate cranberry mold at least 4 hours or overnight.
 6. To unmold: Loosen around edge with small knife; invert on serving plate. Place a hot, damp cloth over mold; then shake mold gently to release. Repeat if necessary. Lift off mold. Garnish, if desired, with watermelon pickles.
- MAKES 12 TO 16 SERVINGS

BROWNED POTATOES

$\frac{1}{2}$ cup butter or margarine	Salt
12 medium baking potatoes (about $3\frac{1}{2}$ lb)	$\frac{1}{2}$ cup chicken broth

1. Preheat oven to 350F. Melt butter in a 13-by-9-by- $1\frac{3}{4}$ -inch baking pan.
 2. Pare potatoes; roll in melted butter, to coat well. Sprinkle with salt.
 3. Bake, uncovered, 1 hour. Remove pan from oven; turn potatoes. Add chicken broth.
 4. Bake 1 hour longer, turning several times.
- MAKES 8 SERVINGS



RED CABBAGE

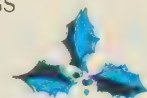
$\frac{1}{4}$ cup butter or margarine	1 tablespoon salt
3 tablespoons sugar	$\frac{1}{4}$ teaspoon pepper
3 quarts shredded red cabbage (3 lb)	1 cup dry red wine
$\frac{1}{2}$ cup chopped onion	2 unpared tart apples, sliced
	1 cup currant jelly

1. Day before: Melt butter in 5-quart Dutch oven or iron saucepan. Stir in sugar; add cabbage and onion; sauté over medium heat, stirring occasionally, 15 minutes.
 2. Add salt, pepper and wine. Bring to boiling, stirring; simmer, covered and stirring occasionally, 1 to $1\frac{1}{2}$ hours, or until tender.
 3. Add apple slices and currant jelly. Simmer, uncovered, 15 minutes. Remove from heat. Cool completely before refrigerating.
 4. Next day: Return cabbage to boiling; simmer, uncovered, 10 minutes.
- MAKES 8 TO 10 SERVINGS

MASHED RUTABAGAS AND CARROTS

$3\frac{1}{2}$ lb rutabagas	$\frac{1}{8}$ teaspoon pepper
1 lb carrots	$\frac{1}{2}$ cup butter or margarine, melted
$3\frac{1}{4}$ teaspoons salt	

1. Wash rutabaga; pare. Cut into quarters, and slice 1 inch thick.
 2. Pare carrots; cut in half crosswise.
 3. In a 5-quart Dutch oven, combine rutabaga and carrot with water to cover and 2 teaspoons salt. Bring to boiling, covered, reduce heat and simmer 40 minutes, or until vegetables are very tender. Drain well.
 4. Return vegetables to saucepan; beat with portable electric mixer until smooth, adding rest of salt and pepper and the melted butter. Serve at once.
- MAKES 8 SERVINGS



FLAMING PLUM PUDDING

1 jar (8 oz) mixed candied fruit	$\frac{1}{2}$ teaspoon ground cloves
$\frac{1}{4}$ lb suet	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup blanched almonds	1 cup light-brown sugar, packed
1 cup chopped, pared tart apple	1 cup packaged unflavored dry bread crumbs
1 cup raisins	$\frac{1}{2}$ cup all-purpose flour
1 cup currants	3 eggs
$\frac{1}{2}$ teaspoon ground cinnamon	$\frac{1}{4}$ cup light molasses
$\frac{1}{2}$ teaspoon ground nutmeg	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon ground ginger	

1. Chop candied fruit, suet and almonds very fine.
2. In large bowl, combine fruit, suet, almonds, apple, raisins, currants, spices, salt, sugar, bread crumbs and flour.
3. In medium bowl, using portable electric mixer, beat eggs until very thick. Beat in molasses and milk, beating until well blended.
4. Add beaten-egg mixture to fruit mixture. With large spoon, mix well.
5. Turn batter into a well-greased $1\frac{1}{2}$ -quart pudding mold with tight-fitting cover or a greased $1\frac{1}{2}$ -quart Pyrex bowl. Cover, or wrap bowl in several thicknesses of cheesecloth; tie around top with string. Place on trivet in large kettle. Pour in boiling water to come halfway up side of mold. Cover kettle.
6. Steam pudding 4 hours. (Water in kettle should boil gently; add more water as needed.)
7. Remove mold to wire rack; uncover; let cool

(continued on page 56)

completely in mold. If using metal mold, invert on wire rack; lift off mold.

8. To store: Wrap pudding in plastic wrap, then in foil. Or, if using bowl, store right in bowl in cheese-cloth. Store in refrigerator several weeks.

9. To serve: Steam pudding in mold, covered, as directed above, 50 minutes, or until thoroughly hot. Decorate with candied cherries and angelica. Serve at once with Hard Sauce.

MAKES 10 TO 12 SERVINGS

To flame pudding: Pour several tablespoons brandy over hot pudding. Heat $\frac{1}{4}$ cup brandy gently in a medium saucepan. When vapor begins to rise, ignite; pour flaming over pudding.

HARD SAUCE

$\frac{2}{3}$ cup butter or margarine, softened	2 cups unsifted confectioners' sugar
2 teaspoons vanilla extract; or 1 or 2 tablespoons sherry	

1. In small bowl of electric mixer at high speed, cream butter until light.

2. Add vanilla or sherry and confectioners' sugar; beat until smooth and fluffy.

MAKES ABOUT $1\frac{1}{2}$ CUPS

Honey-Glazed Chicken Breasts*

Rice Pilaf

Broccoli with Lemon

Tomato and Avocado Salad Platter

French Bread

Glazed Orange Tarte (page 28)

Coffee Chilled White Wine

SERVES 8

* Recipes given for starred dishes.

HONEY-GLAZED CHICKEN BREASTS

1 medium onion, sliced	1 can ($10\frac{3}{4}$ oz) condensed chicken broth, undiluted
1 celery stalk, sliced	1 cup water
1 carrot, sliced	4 (12-oz size) whole chicken breasts, halved
1 sprig parsley	$\frac{1}{4}$ cup sliced almonds
1 teaspoon salt	$\frac{1}{3}$ cup honey
$\frac{1}{2}$ teaspoon pepper	
1 teaspoon dried rosemary leaves	
1 small bay leaf	

1. Day ahead: In 6-quart kettle, combine onion, celery, carrot, parsley, salt, pepper, rosemary, bay leaf, undiluted chicken broth and 1 cup water; bring mixture to boiling. Add chicken breasts.

2. Reduce heat and simmer, covered, 30 minutes,

or just until chicken is fork-tender. Remove kettle from heat.

3. Let cool; refrigerate in broth, covered, overnight.

4. Next day, cook chicken breasts in broth over low heat just until heated through — about 10 minutes.

5. Also, arrange almonds in single layer in shallow baking pan. Broil about 1 minute, or until golden.

6. Remove chicken from broth. Place, skin side up, in large, shallow baking pan. Spoon 1 cup broth into pan.

7. Brush chicken with half of honey. Broil, 4 inches from heat, 2 minutes. Brush again with honey. Broil 1 to 2 minutes longer, brushing several times with honey, until chicken is glazed and golden-brown. Serve on heated platter. Sprinkle with almonds. Garnish with green grapes, if desired.

MAKES 8 SERVINGS

Baked Country Ham

Cold Cauliflower Salad Platter*

Green Beans Amandine

Parker House Rolls

Ambrosia Cake (page 21)

Coffee Chilled Cider

SERVES 8

* Recipes given for starred dishes.

COLD CAULIFLOWER SALAD PLATTER

1 large head cauliflower (2 lb)	2 tablespoons lemon juice
Salt	$\frac{1}{2}$ teaspoon salt
Boiling water	Dash pepper
4 slices lemon	
	Romaine lettuce
Mustard Dressing	2 large tomatoes (1 lb), sliced
$\frac{1}{2}$ cup mayonnaise	2 tablespoons chopped parsley
$\frac{1}{3}$ cup brown mustard	
2 tablespoons sour cream	

1. Day ahead: Wash cauliflower thoroughly. Cut in to flowerets. In 1 inch slightly salted boiling water in medium skillet, cook, covered, with lemon slices just until tender, not soft and mushy — 10 minutes. Drain. Cool completely in ice water. Drain. Refrigerate, covered, until serving time.

2. **Make Mustard Dressing.** In small bowl, combine all ingredients, mixing well. Refrigerate, covered.

3. To assemble: Line round serving platter with romaine lettuce. Slice tomatoes; arrange around edge, overlapping.

4. Mound cauliflowerets in center. Spoon dressing

over top so all cauliflowerets are coated. Sprinkle with parsley. Refrigerate until serving.
MAKES 8 TO 10 SERVINGS

CHRISTMAS PARTY MENU FOR CHILDREN

Christmas Pizza* or
Sweet and Hot Sausage in Pita Bread*
Carrot and Cucumber Sticks
Celery Hearts, Radishes, Black
and Green Olives
Make-Your-Own Sundaes:
Bowl of Assorted Ice-Cream Balls
Strawberry, Hot Fudge and Hot
Butterscotch Sauces
Whipped Cream, Chopped Nuts,
Marshmallow, Cherries
Gingerbread Boys and Girls*
Mulled Cranberry-Apple Cider (page 48)
SERVES 6 TO 8

*Recipes given for starred dishes.

CHRISTMAS PIZZA

Pizza Crust

1 1/3 cups warm water (105
to 115F)
1 pkg active dry yeast
Salad oil
2 teaspoons salt
4 1/3 cups sifted (sift
before measuring) all-
purpose flour

Pizza Sauce

1/4 cup salad or olive oil
1 cup chopped onion
2 cloves garlic, crushed
1 can (1 lb) Italian
tomatoes, undrained
2 cans (8-oz size) tomato
sauce
1 tablespoon sugar
1 1/2 teaspoons salt
1/2 teaspoon dried
oregano leaves

1/2 teaspoon dried basil
leaves
1/4 teaspoon pepper

Topping for Pizza

1 lb mozzarella cheese,
grated
1 large green pepper,
thinly sliced
1 large red pepper, thinly
sliced
1 lb pepperoni, thinly
sliced
1/2 lb small mushrooms,
washed and sliced
4 pimiento-stuffed
olives, sliced
6 large pitted black
olives

1. Day before, **prepare Pizza Crust:** If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved.
2. Add 2 tablespoons salad oil, the salt and 4 cups flour; stir with wooden spoon until all flour is moistened.
3. Turn out on lightly floured surface. Knead in remaining flour until smooth – takes about 10 minutes.
4. Place in medium bowl; brush very lightly with

salad oil. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 2 hours. (Or, if desired, refrigerate dough, covered, to rise overnight.)

5. **Make pizza sauce.** In hot oil in medium saucepan, sauté onion and garlic until golden-brown – about 5 minutes. Add the undrained tomatoes, tomato sauce, sugar, salt, oregano, basil, dash pepper; mix well, mashing potatoes with fork.

6. Bring to boiling; reduce heat; simmer, uncovered, 25 minutes, stirring. Makes 3 cups.

7. Remove dough from refrigerator; let stand at room temperature 30 minutes.

8. Punch down dough; knead five times on unfloured surface. Oil a 17 3/4-by-14-by-1-inch baking pan or metal tray. Pat and stretch dough to fit pan. Brush top lightly with oil. (See Note.)

9. Preheat oven to 450F. Move oven rack to lowest position; bake crust 15 minutes, or until bottom is golden.

10. Over baked crust, spread pizza sauce. Sprinkle grated mozzarella cheese over top.

11. Arrange green- and red-pepper slices, pepperoni, mushrooms and olives on top. Brush mushrooms and peppers with oil. If desired, sprinkle with grated Parmesan.

12. Bake 15 to 20 minutes, or until cheese melts and pizza is hot. Remove from oven. Cool. Cut into squares.

MAKES 12 SERVINGS

Note: If desired, bake in two 14-inch round pizza pans.

SWEET AND HOT SAUSAGE IN PITA BREAD

1 1/2 lb hot Italian sausages	3 large yellow onions (1 lb)
1 1/2 lb sweet Italian sausages	2 cans (8-oz size) tomato sauce
3 green peppers (1 lb)	8 pita breads or 16 hero rolls (6 inches long)
3 red peppers (1 lb)	

1. In 6-quart Dutch oven, combine sausages with 1/4 cup water. Cook over medium heat, covered, 30 minutes.

2. Remove cover; continue cooking until liquid evaporates and sausage is well browned – about 15 minutes. Drain excess fat from pan, reserving 1/4 cup. Remove to tray to cool; slice on diagonal into 1/2-inch-thick slices.

3. Cut peppers in half lengthwise; remove ribs and seeds. Cut lengthwise into 1/2-inch-strips. Peel onions; slice into 1/4-inch-thick slices.

4. In 1/4 cup reserved drippings, sauté pepper and onion until tender – about 5 minutes.

5. Return sausage to Dutch oven. Add tomato

(continued on page 58)

sauce. Bring to boiling; simmer, covered, 20 minutes.

6. Serve inside pita bread, halved across, then slit to form a pocket, or in hero rolls.

MAKES 16 SERVINGS

GINGERBREAD BOYS AND GIRLS

Cookie Dough

4 cups sifted (sift before measuring) all-purpose flour

$\frac{3}{4}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

1 teaspoon ground

ginger

1 teaspoon ground

nutmeg

$\frac{1}{2}$ teaspoons ground

cinnamon

$\frac{1}{2}$ teaspoon ground

cloves

$\frac{1}{2}$ cup light-brown sugar, packed

$\frac{1}{2}$ cup butter or

margarine, softened

1 cup dark molasses

Decorating Icing

$\frac{1}{3}$ cup egg white

$\frac{3}{4}$ to 4 cups sifted (sift before measuring)

confectioners' sugar

Assorted food colors

Assorted gumdrops

1. Day before, make Cookie Dough: Sift flour with soda, salt and spices.

2. In large bowl, with portable electric mixer at medium speed, beat brown sugar, butter and molasses until well combined.

3. With wooden spoon, stir in flour mixture; then mix with hands until well combined. Form dough into a ball. Wrap in waxed paper or plastic wrap; refrigerate overnight.

4. Next day, preheat oven to 375F. Lightly grease cookie sheets.

5. Divide dough into four parts. Refrigerate until ready to roll out.

6. On lightly floured surface, roll out dough, one part at a time, $\frac{1}{8}$ inch thick.

7. Using 5-inch gingerbread-boy and-girl cutters, cut out 12 cookies. Use assorted small cutters to cut out rest of cookies.

8. Place cookies, 1 inch apart, on prepared cookie sheets. Bake 6 to 8 minutes, or until lightly browned. Remove to wire rack; let cool.

9. Meanwhile, make Decorating Icing: In medium bowl, with portable electric mixer at medium speed, beat egg white with $\frac{3}{4}$ cups sugar, to make a smooth, stiff frosting. If frosting seems too thin, beat in a little more sugar. Cover with damp cloth.

10. To decorate cookies: Pipe frosting through number-4 small tip for writing, following outline of cookies. Decorate with bits of gumdrops and frosting tinted green, yellow and pink.

MAKES 1 DOZEN GINGERBREAD MEN AND 7 TO 8 DOZEN SMALLER COOKIES



Gift Ideas

Homemade delicacies make a most welcome and personal gift when put up in attractive and unusual containers that have been chosen in terms of the recipients' homes, tastes, and habits. Thus your delicious package has a twofold charm. Jams, jellies, and preserves may be packed in their gift containers when you make them if they are properly sterilized and sealed. Anything else, such as pickles, fruits in syrup, condiments, must be packed in regular canning jars and transferred to their gift containers at the time of giving. Other directions for storage and gift-wrapping are given with the recipes.

PEPPERMINT TAFFY

2 cups sugar

$\frac{1}{2}$ cup light corn syrup

$\frac{2}{3}$ cup water

$\frac{1}{2}$ teaspoon peppermint extract

Red food color

1. Combine sugar, corn syrup, and $\frac{2}{3}$ cup water in medium saucepan; stir over low heat until sugar is dissolved.

2. Continue cooking, without stirring, to 270F on candy thermometer, or until small amount in cold water forms hard threads.

3. Remove from heat. Pour into 2 buttered 8-inch pie plates; let cool.

4. When cool enough to handle, pour $\frac{1}{4}$ teaspoon peppermint extract into center of each batch. Put few drops red food color on one batch, but leave other uncolored. Gather edges toward center, so flavoring will not be lost.

5. Remove each batch from pan; pull each (alternating batches) until cold and quite firm – 10 minutes.

6. Now pull each batch into a long strand about 1/2 inch thick. Then pull both strands together, twisting at same time.

7. With scissors, cut into 12 (6-inch) pieces. Curve one end of each piece to form cane.

MAKES 12 CANES

To store: Wrap each cane in plastic wrap. Refrigerate until holidays; then gift-wrap.

BRANDIED RASPBERRY SAUCE

2 cups raspberry preserves	2 tablespoons orange juice
1/4 cup brandy	

Combine all ingredients in medium bowl; stir until well mixed.

MAKES ABOUT 2 1/4 CUPS

To store: Pour into glass jars with tight-fitting lids. Keep refrigerated until holidays; then gift-wrap.

SPICED TEA

1/2 lb orange-pekoe tea	1/4 cup whole cloves
4 teaspoons packaged ground orange peel	1 teaspoon grated whole nutmeg
2 teaspoons packaged ground lemon peel	1 cup slivered candied orange peel (1/4 lb)
2 (4-inch) cinnamon sticks, crushed*	

1. Toss all ingredients together in large bowl until well mixed.

2. To serve: Brew as you would any tea. Nice for special occasions.

MAKES ABOUT 3/4 POUND

To store: Fill airtight glass or tin containers with tea; cover tightly. Keep in cool place until holidays; then gift-wrap.

*Place cinnamon sticks between 2 sheets of waxed paper; crush with rolling pin.

CHEDDAR-BEER SPREAD

1/2 lb mild Cheddar cheese, grated	1 tablespoon Worcestershire sauce
1 clove garlic, crushed	1/2 teaspoon dry mustard
Dash ground red pepper	1/4 cup beer

1. Combine all ingredients in medium bowl.

2. Mix until very smooth.

MAKES 1 CUP

To store: Fill crock and seal top with melted paraffin. Keep refrigerated until holidays; then gift-wrap.

BLUE-CHEESE SPREAD

1/2 lb natural blue cheese, sieved	1/4 teaspoon paprika
2 pkg (3-oz size) cream cheese	Dash salt
1/4 teaspoon Worcestershire sauce	Dash ground red pepper
	3 tablespoons port wine

1. Let cheeses warm to room temperature.

2. Combine with Worcestershire, paprika, salt, red pepper, and port in large bowl of electric mixer. Beat, at high speed, until thoroughly combined and smooth.

MAKES 1 3/4 CUPS

To store: Fill small crocks; seal tops with melted paraffin. Keep refrigerated until holidays; then gift-wrap.

STEAMED HOLIDAY PUDDING

1 1/2 cups sifted all-purpose flour	3 tablespoons butter or margarine, melted
1 1/2 teaspoons baking soda	3 eggs, well beaten
1 1/2 cups sugar	1 1/2 cups grated raw carrots
3/4 teaspoon salt	1 1/2 cups grated raw potatoes, drained
1 1/2 teaspoons ground cloves	1 1/2 cups coarsely chopped walnuts
1 1/2 teaspoons ground cinnamon	1 1/2 cups seedless raisins
1 1/2 teaspoons ground nutmeg	

1. Thoroughly oil a 1 1/2-quart mold.

2. Sift flour with baking soda, sugar, salt, and spices. Gradually stir butter into eggs in large bowl.

3. Then stir in flour mixture and remaining ingredients; mix well.

4. Turn into prepared mold; cover securely with foil or tight-fitting lid. Place on trivet in deep kettle.

5. Add enough boiling water to come halfway up side of mold.

6. Simmer, with cover on kettle, 2 hours. Remove mold from kettle. Cool pudding to lukewarm; remove from mold.

7. To serve after storing: Unwrap pudding; steam 30 minutes, or until heated through. Serve with one of hard sauces, below.

MAKES 8 TO 10 SERVINGS

To store: Cool pudding completely. Wrap in foil. Keep refrigerated until holidays; then gift-wrap.



VANILLA HARD SAUCE

1/3 cup soft butter or margarine
1 teaspoon vanilla extract
1 cup unsifted confectioners' sugar

1. In small bowl of electric mixer, at high speed, cream butter until light.
2. Add vanilla and sugar; beat until fluffy and smooth.

MAKES ABOUT 3/4 CUP

SHERRY HARD SAUCE: Prepare sauce as above, but substitute 1 teaspoon sherry for vanilla extract.

ORANGE HARD SAUCE: Prepare sauce as above, with these exceptions: Omit vanilla. Add 1 tablespoon grated orange peel, 2 teaspoons orange juice, and 1/2 teaspoon orange extract.

To store hard sauces: Put them in pretty jars with tight-fitting lids. Keep refrigerated until holidays; then gift-wrap.

CHOCOLATE TRUFFLES

3/4 cup hazelnuts, walnuts or pecans
6 squares (1-oz size) semisweet chocolate
1/3 cup heavy cream
1 1/3 cups confectioners' sugar
1 egg white
2 tablespoons Grand Marnier, Cointreau or rum
Chocolate sprinkles

1. Grind hazelnuts in a blender, processor or Mouli grater. Line bottom of a 9-by-5-by-3-inch loaf pan with waxed paper.
2. In small, heavy saucepan, combine chocolate

and cream. Heat over low heat just until chocolate is melted. Remove from heat.

3. In medium bowl, combine nuts, sugar and egg white. With wooden spoon, stir until combined. Stir in chocolate mixture and liqueur, to combine well.

4. Turn into prepared pan. Refrigerate until firm. Shape into round balls, using rounded half-teaspoon for each.

5. Roll each in chocolate sprinkles. Place on tray; freezer-wrap; freeze.

6. Fill fluted bonbon cups with frozen chocolates. Arrange in gift box. Let thaw.

MAKES ABOUT 60 PIECES



SMALL FRUITCAKES

1 cup golden raisins	1/2 cup walnuts or pecans, coarsely chopped
1/2 cup dark raisins	
1/4 cup dark rum or brandy	1/4 cup butter or margarine, softened
1/4 lb candied pineapple	1/2 cup granulated sugar
1/4 lb candied red cherries	1/2 cup light-brown sugar, packed
1 jar (8 oz) mixed candied peel	2 eggs, slightly beaten
1 cup unsifted all-purpose flour	1 1/2 teaspoons milk
1/4 teaspoon ground mace	1/2 teaspoon almond extract
1/4 teaspoon ground cinnamon	Light corn syrup
1/4 teaspoon baking soda	Candied red and green cherries
1/2 cup blanched whole almonds, coarsely chopped	Blanched whole almonds

Chocolate Truffles

Small Fruitcakes





Danish Pastry Wreaths, recipe on page 62

1. In large bowl, combine golden and dark raisins. Add rum; toss to combine. Let stand, covered, overnight.

2. Prepare fruits: With sharp knife, cut pineapple in thin wedges; cut $\frac{1}{4}$ pound cherries in half; add to raisins with mixed candied peel; mix well.

3. On sheet of waxed paper, sift $\frac{3}{4}$ cup flour with spices and baking soda; set aside. Preheat oven to 325F.

4. Combine remaining $\frac{1}{4}$ cup flour with nuts and fruits; toss lightly.

5. In large bowl of electric mixer, at medium speed, beat butter until light. Gradually beat in granulated sugar, then brown sugar, beating until very light and fluffy.

6. Beat in eggs, milk and almond extract until thoroughly combined.

7. At low speed, beat in flour mixture, mixing just until combined. Turn batter into fruit and nuts. Mix well with hands.

8. Turn into midget (2-inch) foil cups; use one slightly rounded tablespoon batter per cup.

9. Bake 40 minutes, or until a cake tester inserted near center comes out dry.

10. Let stand on wire rack to cool.

11. *To store:* Wrap cakes in cheesecloth soaked in rum or brandy. Place in a cake tin with a tight-fitting cover. Add a few pieces of unpeeled raw apple. (As cheesecloth dries out, resoak in rum or brandy.) Store in a cool place several weeks.

12. *To decorate cakes for giving:* Brush with corn syrup. Cut cherries in half. Decorate cakes with almonds and cherries.

MAKES 30

DANISH PASTRY WREATHS (Pictured on page 61)

1½ cups butter or regular margarine, softened	¾ cup crushed zweiback (8)
¼ cup unsifted all-purpose flour	½ cup butter, melted
¾ cup milk	1 egg
⅓ cup granulated sugar	½ teaspoon almond extract
1 teaspoon salt	
½ cup warm water (105 to 115F)	2 cups unsifted confectioners' sugar
2 pkg active dry yeast	2½ tablespoons milk
1 egg	Candied red cherries
3¾ cups unsifted all-purpose flour	Angelica bits

Filling

1 can (8 oz) almond paste
(1 cup)

1. In bowl, with wooden spoon, beat butter and ¼ cup flour until smooth. Spread on waxed paper (on wet surface) to 12-by-8-inch rectangle. Refrigerate on cookie sheet.
2. Heat ¾ cup milk slightly. Add granulated sugar and salt; stir to dissolve. Cool to lukewarm.
3. If possible, check temperature of warm water with thermometer. Pour into large bowl; sprinkle with yeast; stir to dissolve. Stir in milk mixture, egg and 3 cups flour; beat with wooden spoon until smooth. Mix in rest of flour with hand until dough leaves side of bowl.
4. Refrigerate, covered, ½ hour. Turn out onto lightly floured pastry cloth. With covered rolling pin, roll into 16-by-12-inch rectangle.
5. Place chilled butter mixture on half of dough; remove paper. Fold other half of dough over butter; pinch the edges to seal.
6. With fold at right, roll out from center to a 16-by-8-inch rectangle. From short side, fold dough into thirds, making three layers; seal edges; chill 1 hour.
7. Repeat rolling and folding (if butter breaks through, brush with flour); seal edges, chill ½ hour.
8. Roll, fold again and seal edges; chill, wrapped in foil, 3 hours or overnight. Roll half of dough into a 22-by-8-inch strip. (Chill other half.) Cut into thirds lengthwise.
9. Mix filling ingredients. Fill center of each strip with ⅓ cup; close edges over filling, pinching edges together tightly.
10. Cut in half crosswise. With hands, roll each rope on lightly floured pastry cloth to 14-inch length. Place 3 ropes side by side; pinch tops together. Braid into a strip.
11. Form wreath 4 inches across in center, on brown paper on cookie sheet; pinch ends together to seal. Repeat with other three ropes to form second

wreath on same cookie sheet. Repeat with other half of chilled dough, to make four wreaths in all.

12. Let rise in warm place 1 hour – until doubled.
13. Preheat oven to 375F. Bake 25 to 30 minutes. Cool on rack; freezer-wrap and freeze.
14. To serve or give as gift: Thaw ½ hour, still wrapped. Mix confectioners' sugar and milk (if glaze seems thick, add more milk); spread one fourth over each pastry. Decorate with red cherries and angelica bits, as pictured. Wrap in plastic wrap.

MAKES 4 WREATHS

CUCUMBER CRISPS

8 large cucumbers (5 lb)	2 cups sugar
¼ cup salt	2 teaspoons dry mustard
Crushed ice	2 teaspoons celery seed
2 cups thinly sliced onion	½ teaspoon turmeric
2 cups cider vinegar	2 cups water

1. Wash cucumbers; drain. Cut crosswise into ⅛-inch slices; measure 9 pints.
 2. Divide cucumbers into 2 shallow dishes; sprinkle with salt; cover with a layer of crushed ice. Let stand at room temperature 3 hours.
 3. Drain cucumbers; wash under cold running water.
 4. Meanwhile, sterilize 6 pint jars; leave in hot water until ready to fill.
 5. In kettle, combine onion, vinegar, sugar, mustard, celery seed, turmeric, and 2 cups water. Bring to boiling, stirring to dissolve sugar.
 6. Add cucumber slices; return to boiling. Remove from heat.
 7. With slotted spoon, quickly ladle cucumber and onion slices into hot, sterilized jars. Fill with vinegar mixture to within ½ inch of top. Cap at once as manufacturer directs.
- MAKES 6 PINTS

FRESH-APRICOT PRESERVES

4 lb fresh, ripe apricots	3 tablespoons chopped crystallized ginger
8 cups sugar	
¼ cup lemon juice	

1. Peel apricots; halve; remove pits.
 2. In large kettle, combine apricots, sugar, and lemon juice.
 3. Cook, stirring, over high heat, to dissolve sugar.
 4. Reduce heat; boil gently, covered, about 1 hour, or until mixture is thick and clear. Stir in ginger.
 5. Meanwhile, sterilize 5 pint jars; leave in hot water until ready to fill.
 6. Quickly ladle preserves into hot, sterilized jars. Cap at once as manufacturer directs.
- MAKES 4½ PINTS



Cucumber Crisps; Peaches in Grenadine; Crème de Menthe Pears; Spiced Plums; Fresh-Apricot Preserves; Tart Golden Marmalade (all recipes on pages 62, 64).

TART GOLDEN MARMALADE (Pictured on page 63)

2 grapefruits	4 cups water
6 oranges	1/8 teaspoon baking soda
3 lemons	Sugar (about 8 lb)
3 limes	

1. Wash fruit; cut each into 4 wedges. Cut pulp away from peel. Discard seeds, but reserve peel.
 2. Chop pulp coarsely. Turn into large kettle.
 3. Cut peel into very thin slivers. Add to pulp along with 4 cups cold water and the baking soda.
 4. Bring to boiling, covered, over high heat. Reduce heat; simmer 15 minutes.
 5. Add 1 1/2 cups sugar. Simmer 20 minutes.
 6. Measure fruit and liquid; return to kettle. Add 1 cup sugar for every cup fruit-and-liquid mixture.
 7. Cook, over medium heat, uncovered and stirring occasionally, 1 1/2 to 2 hours, or until mixture reaches 220F on candy thermometer.
 8. Meanwhile, sterilize 10 pint jars; leave in hot water until ready to fill.
 9. Ladle marmalade into hot, sterilized jars to within 1/2 inch of top. Cap at once as manufacturer directs.
- MAKES 10 PINTS



SPICED PLUMS (Pictured on page 63)

3 cups sugar	2 tablespoons whole
1/2 cup cider vinegar	cloves
2 tablespoons whole	3 lb purple plums
allspice	

1. In large saucepan, combine sugar, vinegar, allspice, and cloves. Cook over high heat stirring to dissolve sugar; bring to boiling.
 2. Add whole plums; reduce heat. Simmer, covered, 15 to 20 minutes or until plums are tender.
 3. Meanwhile, sterilize 3 pint jars; leave in hot water until ready to fill.
 4. Using slotted spoon, ladle plums into hot jars. Strain syrup; discard spices. Fill jars with syrup to within 1/2 inch of top. Cap at once as manufacturer directs.
- MAKES 3 PINTS

CRÈME DE MENTHE PEARS (Pictured on page 63)

4 lb fresh, ripe pears	1 cup water
3 cups sugar	1/2 cup green crème de
2 lemon slices	menthe

1. Peel pears, leaving stems intact.
2. In kettle, combine sugar, lemon slices, and 1 cup

water. Over high heat, bring to boiling, stirring to dissolve sugar.

3. Add whole pears; simmer, uncovered, 40 minutes, or until pears are tender.
 4. Meanwhile, sterilize 4 pint jars; leave in hot water until ready to fill.
 5. With slotted spoon, lift pears from syrup; fill jars with pears.
 6. Add crème de menthe to syrup. Fill jars with mixture to within 1/2 inch of top. Cap at once as manufacturer directs.
- MAKES 4 PINTS

PEACHES IN GRENADINE (Pictured on page 63)

12 medium fresh, ripe	3 1/2 cups sugar
peaches (about 4 lb)	2 cups water
Boiling water	1 cup grenadine
1/2 cup lemon juice	

1. Place peaches in boiling water 3 minutes; then plunge into cold water. Remove skins, keeping peaches whole.
 2. In kettle, combine lemon juice, sugar, and 2 cups water; bring to boiling.
 3. Add peaches; cook, covered, 20 minutes, or until peaches are tender.
 4. Meanwhile, sterilize 4 pint jars; leave in hot water until ready to fill.
 5. With slotted spoon, quickly transfer peaches to hot, sterilized jars.
 6. Pour 1/4 cup grenadine into each jar; then fill with hot syrup to within 1/2 inch of top.
 7. Cap at once as manufacturer directs; then invert jars for 30 minutes. Let stand a few days before using.
- MAKES 4 PINTS



PRIVATE-LABEL SEASONED SALT

1 cup salt	1 teaspoon curry powder
1 teaspoon dried thyme	2 teaspoons dry mustard
leaves	1/2 teaspoon onion
1 1/2 teaspoons dried	powder
oregano leaves	1/4 teaspoon dried dill
1 teaspoon garlic salt	(optional)
2 1/2 teaspoons paprika	

Combine all ingredients in medium bowl; mix very well.

MAKES ABOUT 1 1/4 CUPS

To store: Pour into handsome jars with tight-fitting lids. Keep in cool, dry place until holidays; then gift-wrap.

WEIGHTS, MEASURES, AND COOKING TEMPERATURES

A HANDY METRIC CONVERSION TABLE

<i>To Change</i>	<i>Into</i>	<i>Multiply By</i>	<i>To Change</i>	<i>Into</i>	<i>Multiply By</i>
inches	centimeters	2.5	centimeters	inches	.4
ounces	grams	28	grams	ounces	.035
pounds	kilograms	.45	kilograms	pounds	2.2
teaspoons	milliliters	5	milliliters	teaspoons	.2
tablespoons	milliliters	15	milliliters	tablespoons	.067
fluid ounces	milliliters	30	milliliters	fluid ounces	.033
cups	liters	.24	liters	cups	4.2
pints	liters	.47	liters	pints	2.1
quarts	liters	.95	liters	quarts	1.06
gallons	liters	3.8	liters	gallons	.26

METRIC EQUIVALENTS FOR U.S. COOKING MEASURES

<i>U.S. Measure</i>		<i>Metric Equivalent</i>	<i>U.S. Measure</i>		<i>Metric Equivalent</i>
1/4 teaspoon	=	1.25 milliliters	1 ounce	=	28.35 grams
1/2 teaspoon	=	2.5 milliliters	2 ounces	=	56.7 grams
1 teaspoon	=	5 milliliters	4 ounces	=	113.4 grams
2 teaspoons	=	10 milliliters	8 ounces	=	226.8 grams
3 teaspoons	=	15 milliliters	16 ounces	=	453.59 grams
1 tablespoon	=	15 milliliters	1/4 pound	=	.11 kilogram
2 tablespoons	=	30 milliliters	1/2 pound	=	.23 kilogram
1 fluid ounce	=	29.5 milliliters	3/4 pound	=	.34 kilogram
2 fluid ounces	=	59 milliliters	1 pound	=	.45 kilogram
4 fluid ounces	=	118 milliliters	2 pounds	=	.90 kilogram
8 fluid ounces	=	236 milliliters	4 pounds	=	1.81 kilograms
16 fluid ounces	=	472 milliliters	6 pounds	=	2.72 kilograms
1 cup	=	.24 liter	8 pounds	=	3.62 kilograms
2 cups	=	.47 liter	10 pounds	=	4.54 kilograms

U.S. COOKING MEASURES	COOKING TEMPERATURES			OVEN TEMPERATURES			
	<i>Heat</i>	<i>Fahrenheit</i>	<i>Celsius</i>	<i>°F</i>	<i>°C</i>	<i>°F</i>	<i>°C</i>
3 teaspoons = 1 tablespoon	Very Slow	250-275	121-135	200	93	375	191
2 tablespoons = 1 fluid ounce	Slow	300-325	149-163	225	107	400	204
8 fluid ounces = 1 cup	Moderate	350-375	177-191	250	121	425	218
2 cups = 1 pint	Hot	400-425	204-218	275	135	450	232
2 pints = 1 quart	Very Hot	450-475	232-246	300	149	475	246
4 quarts = 1 gallon	Broil	500-525	260-274	325	163	500	260
16 ounces = 1 pound				350	177	525	274
12 inches = 1 foot							

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